

C'EST BON

# A TASTE OF BRASIL

With Chef Caetano Sorel

6:30PM, MONDAY 8TH AUGUST

\$100 Four Course Menu + Cocktail on arrival  
Optional Cocktail Pairing 80

For one night only experience a Taste of Brasil at C'est Bon with young Brazilian Chef Caetano Sorel. Chef and Owner Andy Ashby is handing over the reigns as part of his young chef mentorship program 'Practice What You Preach'. Chef Caetano Sorel will have the opportunity to put on and run his own event, starting with the concept, through to marketing and ticket sales and execution on the night.

Delight your tastebuds and experience something new and exotic as Chef Sorel pays homage to his ancestral roots with a Four Course Menu and Cocktail on arrival.

BOOK | [WWW.CESTBON.COM.AU](http://WWW.CESTBON.COM.AU)

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## MENU

### COCKTAIL ON ARRIVAL

Caipirinha

### SNACKS TO START

Cassava mille feuilles, black garlic puree, comte

Cheese balls with fromage cream

"Empadinha" Salted cod, Fromage cream, herbs, parsley puree, pork dripping  
pork tartlet

### COURSE ONE

Plantain Gnocchi, Brazilian nuts, Tucupi and Chocolate Nibs

### COURSE TWO

Okra Chicken Thigh Ballotine, Chicken Jus, Creamy Polenta

### COURSE THREE

"Bacalhoda" Salted

Codfish, Cod Brandade, Cured Yolk, Puffed FishSkin and Black Olive Oil

### COURSE FOUR

Tacos - Caramelized Puff Pastry, Dulce de Leche, Coffee Chocolate Ganache,  
Coconut Gel

### OPTIONAL COCKTAIL PAIRING \$80

Marvada Sour

Germana Soul / Passionfruit Pulp / Agave Nectar / Egg White / Lime

Pinga Old-Fashioned

Caetano's Germana / Catuaba Bitters / Brazil Nuts Syrup /

Caetano's Tonic Juice

Caetano's Germana / Tonic Water Grapefruit

Malbec & Cachaca Fortified Wine