

16th Annual Oration & Dinner

Saturday, 20 March 2010

Programme

6.45pm ~ Pre-Dinner Champagne

7.15pm ~ Oration & Dinner
"Ah, Jeez! Pete!"

"Defining the Limits of Histopathology:
Managing Surgeon's Expectations"

Professor Peter Russell

Medicine, Central Clinical School
Royal Prince Alfred Hospital, The University of Sydney
New South Wales, Australia

Venue: **Privé**
2 Keppel Bay Vista, Marina at Keppel Bay



This Oration is accredited with 1 CME point, subject to approval by SMC

Oration Dinner Menu

Premiere 7 Course Menu with Wine Pairing

Red Snapper Carpaccio

with Ligurian Olive Oil dizzle, Yuzu Zest, Shirodashi, Sesame & Chives
Chablis, William Fevre 2008 (125ml pour)

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Organic Mushroom Soup

garnished with White Truffle Oil, Mascarpone & Parmesan Crisp

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Seared Foie Gras

with Caramelized Grapes, Warm Brioche & Sauteeted Baby Spinach
Muscat Beauges de Venise, Perrin & Fils 2006 (50ml pour)

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Butter Poached Slipper Lobster

with Pommes Maxim, melted Baby Leeks, Trout Caviar & Vermouth Sauce
Moscato Azul, Las Sirena 2007 (75ml pour)

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Kurobuta Pork

with Granny Smith Apples Espuma
Cotes du Rhone, Perrin & Fils Reserve 2007 (75ml pour)

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Riesling Gelée

with Lemon Sabayon Semi Freddo

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Coffee or Tea

Petite Fours