

Wine Dinner

on

Friday, January 27th 2017

at 7.00 p.m.



sponsored by

italasia

Bht. 2,800.- net

(Price includes a glass of each reception
and dinner wines, gourmet dinner, service charge and vat)

Dinner

Assorted cold & hot canap•s

Sanpatignano Sparkling Brut Start

h { g

Combination of crab meat & smoked salmon
on avocado, green asparagus served with wasabi
and capsicum flavoured sour cream

Chablis Vincent Tremblay, 2014

h { g

Lasagna with slow cooked Australian veal cheeks, mushrooms
tomatoes, olives, fontina cheese & crispy bacon
in basil flavoured tomato sauce

Castello Di Cigognola Barbera Dodicidodici, 2010

h { g

Orange sorbet served in it's fruit

h { g

Australian beef tenderloin & slow cooked Kurobuta pork loin
served with pesto-bacon mash, baked onions
glazed baby carrots, broccoli and shiraz jus

Chateauneuf-du-Pape Lavau, 2011

h { g

"International cheese selection"

served with fig chutney, parma ham grissini
marinated olives, celery & grapes

Nino Negri Sfursat 5 Stelle, 2009

h { g

Warm chocolate tart

served with banana ice cream, passion fruit & vanilla sauce

Carlo Pellegrino Zibibbo, Vino Liquoroso I.G.T

h { g

Freshly brewed Coffee or Tea

Friandises and Chocolates

