

# WINE & DINE

JANUARY 18 - FEBRUARY 9



## FIRST COURSE

### **BRAISED BEEF CROQUETTE**

Cauliflower Puree / Hazelnut / Coffee Pickled Cherries

PINOT NOIR . 50TH PARALLEL ESTATE WINERY

OR

### **BEETROOT CARPACCIO (VEG)**

Salt Baked Golden & Red Beetroot / Dill Crème Fraiche / Arugula / Candied Walnuts

Goat Cheese / Pickled Red Onion

R&D ROSE . CULMINA WINERY

## SECOND COURSE

### **PANKO CRUSTED ROCKFISH**

Vichyssoise Puree / Bacon Lardons / Buttered Leeks / Fingerling Potatoes / Leek Oil

CHARDONNAY, MEYER FAMILY VINEYARD

OR

### **ROSEMARY RUBBED PORK RIB CHOP**

Charred Brussel Sprouts / Sweet Potato Mash / Whiskey Peppercorn Sauce / Cranberry Coulis

MALBEC . DA SILVA WINERY

OR

### **FOREST MUSHROOM RISOTTO (VEG)**

Parmesan Reggiano Tuile / Pickled Shimeji Mushrooms / Fresh Herbs / Truffle Oil

SYRAH . CORCELETES

## THIRD COURSE

### **ORANGE OPERA CAKE**

Blood Orange Sorbetto / Almond Mousse / Spiced Crumble / Orange Gel

OR

### **HOUSE MADE GELATO TRIO**

A selection of Seasonal Gelato and Sorbetto

(please ask server for daily flavors)

KIR ROYAL CHAMPAGNE COCKTAIL

\$55\* Per Person, please ask your server for individual item pricing.

\$ 27\* Wine Pairings.

\*Price is subject to applicable taxes & gratuity