

Australian & New Zealand Wine Dinner

May 6, 2011



First Course

Garlic, Shallots Scented New Zealand Cockle Risotto with
Pan Seared Fennel Dusted Skate Wing

The Ned, Pinot Gris, Waihopai River, Marlborough NZ, 2010

Second Course

Pan Seared Wild Soft Shell Crab with Charred Tomato, Sweet Onion Broth, Jumbo
Lump Crab Meat & Canadian Heirloom Tomatoes

Kono, Sauvignon Blanc, Marlborough NZ, 2010

Third Course

Pomegranate & Earl Grey Glazed Duck Breast with Petite Spinach
& Honey, Sherry Scented Candy Cane Beets

Kangarilla Road, Shiraz / Viognier, McLaren Road AS, 2007

Fourth Course

Espresso & Porcini Rubbed Sir Loín of Beef with Roasted Yellow Fingerlings
Potatoes, Three Onion & Mushroom Hash

Craggy Range, Te Kahu, Gimblett Gravels Vineyard, Merlot, Hawkes Bay NZ, 2005

Fifth Course

Tom's Rye Scented Banana Bread
with a Pistachio Honey Crème Anglaise Glaze

The Chook, Sparkling Shiraz, McLaren Vale AS, NZ