



# Valentine's Degustation Dinner

Five courses, five paired wines | Saturday 14 February

## The Menu

### First course

*Velouté of sweet corn with black olive oil, prosciutto crumb, and compressed noisettes.*  
Box Grove Vermentino.

### Second course

*Tomato gazpacho with dressed crab and avocado sorbet.*  
Stone Dwellers Riesling.

### Third course

*Mushroom parfait with pickled beets, shallots, and marinated oyster mushrooms,*  
*served with toasted garlic focaccia.*  
Brave Goose Pinot Gris.

### Fourth course

- Option 1: Umami Kiev with parmesan en croute and kombu ketchup, served with peas and bacon.

*Young Tree Marsanne*

- Option 2: Medallions of beef with pomme Anna, carrot puree, Lyonnaise onions, and black garlic and mustard jus.

*Elgo Reserve Shiraz*

### Fifth course

*Chocolate soufflé served with burnt salted butter ice cream.*  
Wood Park Tawny

\$110 per person



Book now