

Hors d'oeuvres

Tray passed Hors d'oeuvres Paired with 2020 Sauvignon Blanc

Brie Prosciutto Crostini

Crispy crostini topped with prosciutto, brie and apple

Truffle Mushroom Bites

sea salt baked new red potatoes topped with an exotic mushroom medley
mixed with shallot, garlic and white truffle oil
(vegan, gluten free)

Arancini

with smoked gouda + tomato ragu
(vegetarian)

Wine Pairing Menu

Elegant Multi Course Wine Paired Meal

Signature Artisan Breads

freshly baked dinner rolls served with house made whipped butter
+ extra virgin olive oil and balsamic vinegar

First Course

Slow Poached Gulf Jumbo Prawn--2020 Chardonnay

horseradish aioli, micro greens

Second Course

Arugula and Baby Greens-- 2020 Orange Muscat

crispy pancetta, shaved radish, garlic blistered tomato vinaigrette

Third Course

Caramelized Garlic Miso Black Cod-- 2017 Zarzuela

pickled bok choy

Fourth Course

Hunter Style Rack of Lamb-- 2018 Cabernet Franc

mint scented oyster and trumpet mushrooms, garlic jus,
rosemary garnet yam puree

Fifth Course

Riesling Pear Galette Blanc the Blanc

beurre noisette, caramel toasted hazelnut