
5-COURSE CULINARY MASTERS' WINE DINNER IN RACINES

13TH SEPTEMBER 2019, 18:30HRS
\$220++ PER PERSON



MENU

WINE	PAIRED WITH
Landsborough Chardonnay Pyrenees Victoria	Audra's Szechuan Style Sesame Soba Noodles, Cucumber, Tofu, Shredded Poached Chicken, Crispy Shallots, Black Vinegar Chilli Tahini Dressing
Landsborough Riesling Pyrenees Victoria	Chef Jean-Charles' Classic Lobster Bisque with Atlantic Sea Scallop Mousse and Ikura topping
Mathilda Viognier Marsanne Victoria	Audra's Pan-seared K�hlbara Barramundi, Sesame Soy, Young Ginger, Black Bean XO, Crispy Smoked Hock, Spring Onions, Garlic Chives, Bok Choy
Shays Flat Shiraz Pyrenees Victoria	Chef Jean-Charles' Chargrilled Wagyu Beef Short Rib with Cauliflower Roasted Puree, Red Wine Truffle Jus
Mathilda Grenache Victoria - Ros�	Chef Jean-Charles' Light Fraisier Cake and Mousse Vanilla with Strawberry Ice cream