

A MIDWINTER NIGHT'S CAVIAR DREAM

MFWF 2021 – Wednesday 4th August

Canapé on arrival

Bloody shiraz gin caviar, Meredith goat's cheese, olive oil blinis
nv Didier Chopin, Blanc de Noir, Vallee de la Marne, Champagne, France

MENU

Course 1

Brook trout caviar, pine mushrooms, watercress
2019, Chenin Blanc, Chateau du Cleray Vouvray, Sauvion Les Bosquets, Loire valley, France

Course 2

Beluga Siberian caviar, WA crayfish, radish, tarragon
2018, Weissburgunder/Chardonnay, Koppitsch Perspektive Weiss Burgenland, Austria

Course 3

Yarra Valley smoked salmon pearls, saffron sopresine, scallop XO
2020 Pinot Noir, Boaz, Adelaide Hills / Mount Compass, SA

Course 4

San Gregorio de Polanco, Wagyu beef MS9+, glazed tongue
Celeriac Pont Neuf
2016 Tempranillo, Moraza 4 Caminos, Rioja Alta, Spain

Palette cleanser

Apple sorbet

Course 5

Chocolate 'Caviar'
D'Oliveiras Madeira 15 years, Pearl of the Atlantic, Portugal

\$295 including wine match

\$245 without wine