



32 Wine Pairing Menu

Amuse-Bouche

Montsarra Cava Sparkling, Penedes, Spain

Pan Seared Foie Gras

Egg battered brioche, fresh berry jam, nutella, pan seared foie gras

Tir na N'og Grenache Old Vines, McLaren Vale, Australia

Sweet Potato and Crab Salad

Dungeness crab, avocado, seasonal greens, sesame Dijon vinaigrette, oven roasted tomatoes

Wishing Tree Unoaked Chardonnay, Western Australia

Pork Shank

Braised pork shank, natural jus, vegetable risotto

Torbreck Woodcutters Shiraz, Barossa Valley, Australia

Or

Cioppino

Spicy tomato fennel broth, mussels, clams, jumbo gulf shrimp, fish du jour

Chehalem 3-Vineyard Pinot Noir, Willamette Valley, Oregon

Orange Scented White Chocolate Bread Pudding

White chocolate orange scented custard, fresh raspberry coulis

Torbreck The Bothie Muscat, Barossa Valley, Australia