Cellar Master's Dinner

ms Maasdam | November 4th , 2016

ROASTED FOIE GRAS, CAVIAR AND POACHED QUAIL EGG
black currant reduction, parsley foam

Errazuriz Late Harvest Sauvignon Blanc 2013, Casablanca Valley, Chile

PORCINI, CHERVIL AND ARTICHOKE SOUP
chicken dumplings, crème fraiche

Rob Dolan 'True Colors' Pinot Noir 2013, Yarra Valley, Australia

WARM LOBSTER SALAD WITH TRUFFLE VINAIGRETTE
asparagus spears, orange and grapefruit segments

Seven Falls Chardonnay 2012, Wahluke Slope, Columbia Valley, WA

ROASTED BEEF TENDERLOIN AND LAMB CHOP
salt baked celeriac, crispy onions, mushroom foam

E&E Black Pepper Shiraz 2013, Barossa Valley, Australia

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BRIE AND SPINACH TART VEGETARIAN
roasted ratatouille, dried cherries

Cockfighter's Ghost Reserve Pinot Noir 2013, Tasmania, Australia

CHOCOLATE POT AU CRÈME
Grand Marnier, marshmallow

Smith Woodhouse Lodge Reserve Port, Vila Nova de Gaia, Portugal

ARTISAN CHEESES
dried fruits, nuts, crackers

Perrier-Jouet La Belle Epoque Brut 2007, Champagne, France

HOMEMADE PETITS FOURS, COFFEE, TEA