



Four Course Wine Pairing Menu

Charred Corn Soup
Smoked Bacon, Gem Baby Leaves

2011 Cecchi La Mora Vermentino

Fire Roasted Prosciutto Wrapped Diver Scallop
Green Peas Coulis, Cauliflower Butter, Truffle Infused Tomato Confit

Or

Sashimi of Fisherman's Catch
Horseradish Cream, Papaya ribbon, Caviar, Micro Greens, Ginger Soy Vinaigrette

2010 White Haven Sauvignon Blanc Marlborough

Sampler of Primal Cuts
Gorgonzola Glazed Prime Beef Fillet
New Zealand Rack of Lamb
Pork Variation

2009 Louis Martini Cabernet Sauvignon Sonoma County

Crispy Skin Snapper
with Sautéed Langoustine, Seaweed Potatoes, Carrot -Cardamom Sauce, Crustacean Oil

Or

Hand Rolled Pappardelle
With Sautéed Thai Shrimp, Vegetables, Fresh Herbs

2011 Vesevo Greco Di Tufo Campania

Chocolate Lava Cake with Vanilla Ice-Cream
Selection of Cheeses from the Chef's Trolley with Homemade Jam

2010 Batasiolo Moscato Piedmont

US\$90.00

10% Service Charge and 15.00% ABST