



*SOUTH AUSTRALIAN WINE DINNER
MARCH 10th - 6.30.pm*

\$65 inclusive of tax and gratuity

RESERVATIONS : 860-928-0008

Warm chevre cheese, caramelized onion, and fig tart. Accented by Agave syrup and toasted almonds,

Minnow Creek "Silver Minnow" Sauvignon Blanc

Spinach and poached pear salad Sliced red onion, sweet grapes, candied pecans, red wine poached pear, maple vinaigrette.

K1 Chardonnay

Spinach and artichoke soup Roasted garlic croustade and tempura soft shell crab

Herb roasted salmon with olive and orange sauce Accented by sweet pea saffron rice and fresh asparagus

Black Duck, Sauvignon Blanc

Or

Marinated grilled lamb sirloin Parmesan potatoes and spiced carrot puree

Pertaringa Undercover Shiraz

Lemon sorbet martini Accented by key lime coulis

Taylor Fladgate Porto 1991

Operating Partner : Anthony Malis

Executive Chef : Michael Winslett

