

## Dégustation Menu

### Escargots

Freshly Shucked Pacific Oysters with Eshallot Vinaigrette  
*2009 Mader Riesling*

Bacon Wrapped Scallops with Leek Fondue  
*2008 Vire-Clesse Chardonnay*

Roasted Salmon Fillet with Potato Scales, Cauliflower  
Puree and School Prawns  
*2009 Château RioTor Côtes de Provence*

Passionfruit Sorbet with Monmousseau from the Loire Valley

Twice Cooked Beef Cheeks with Carrot Puree, Winter  
Vegetables and Cèpes  
*2009 Domaine Cuilleron Shiraz*

Assiette de Fromage - Four Cheeses  
*2008 Chateau Lamothe Cabernet Merlot*

Chocolate Marquise with Frangelico Ice cream  
*2005 Cornet & Cie "Mise Tardive" Banyuls Grenache*

Coffee or Tea with Petit Fours

*\$85, with matching wines \$115*

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