



# Xanadu Wine Dinner

6 MARCH 2024 | 7PM TO 10PM

\$158\* PER ADULT

AMUSE BOUCHE

## Antipasto

PANZANELLA & GAMBERI

Roma Tomato & Cucumber Salad, Sourdough, Seared Prawns

*2020 Xanadu Circa 77 Sauvignon Blanc Semillon*

## Pasta

SPAGHETTINI AL TARTUFO

Chilled Angel hair, Black Truffle Dressing, Shio-Kombu, Sherry Vinaigrette

*2020 Xanadu Circa 77 Chardonnay*

## Primi

SCOTTATA DI TONNO

Albacore Tuna Tagliata Style, Seafood Bisque, Broccolini

*2019 Xanadu Stevens Road Chardonnay*

## Secondi

TAGLIATA DI MANZO

Grilled Australian Beef Striploin, Forest Mushrooms, Natural Jus reduction

*2021 Xanadu Cabernet Sauvignon*

## Dolce

MANGO & COCO

Mango Compote, Almond Tart, Coconut Gelato

*2020 Xanadu Cane Cut Viognier*

**XANADU**  
MARGARET RIVER



To book for this exclusive event, kindly email The Cliff at [H9474-FB6@sofitel.com](mailto:H9474-FB6@sofitel.com)

\*Price is subject to 10% service charge and prevailing GST.

## Wine Tasting Notes



### 2022 XANADU CIRCA 77 SAUVIGNON BLANC SEMILLON

**COLOUR**

Pale straw with slight green tinge

**NOSE**

The vibrant bouquet exhibits passionfruit and fresh lime characters, with and hints of dried herbs and floral notes in the background

**PALATE**

Medium bodied, the zesty palate offers freshly squeezed citrus flavours combined with tropical fruits and a touch of spice

### 2020 XANADU CIRCA 77 CHARDONNAY

**COLOUR**

Pale straw

**NOSE**

Scent of pears, gala apples, and grapefruit characters with underlying hints of rockmelon and hay

**PALATE**

A bright, refreshing wine; crisp and dry, with a lingering fruit finish



### 2019 XANADU STEVENS ROAD CHARDONNAY

**COLOUR**

Pale straw

**NOSE**

Delicate white fleshed stone fruits and citrus characters with underlying hints of oyster shell

**PALATE**

Medium bodied, offering white peach and lemon/lime flavours with a wonderful saline tang

### 2021 XANADU CABERNET SAUVIGNON

**COLOUR**

Deep red with ruby hues

**NOSE**

Characteristic Cabernet aromas of cassis, mulberries, and blue fruits entwined with hints of mocha, nori, and potpourri

**PALATE**

Full-bodied yet refined, the generous palate offers a core of inky berry fruits; boysenberry, blackcurrants and Satsuma plums



### 2020 XANADU CANE CUT VIOGNIER

**COLOUR**

Straw yellow with golden hues

**NOSE**

Spicy tropical fruits, apricots and cumquat marmalade with hints of orange peel and toffee

**PALATE**

Sweet and opulent offering apricot nectar, lychee and mango

