



5-COURSE WINE DINNER WITH DE BEAUREPAIRE WINES

Hosted by winemaker and managing director Richard de Beaurepaire

ON ARRIVAL

Blanchefleur Blanc-de-Blancs

1ST COURSE

Tasmanian Oyster, pink mignonette
Paired with La Comtesse Chardonnay

2ND COURSE

Foie gras terrine, brioche, spiced cherries, champagne jelly
Paired with Coeur D'Or – Botrytis Semillon

3RD COURSE

Seared scallops, green pea puree, lardoons, bronze fennel, caviar
Paired with Billet Doux Semillon-Sauvignon Blanc

MAIN

Beef tenderloin, potato dauphinoise, carrot skordalia, romanesco,
roquefort crisps, confit garlic jus
Paired with Victor Reserve Cabernet 2017

DESSERT

Vanilla and raspberry mille feuille, mint sorbet
Paired with Annabelle Cremant de Rosé

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance.

Please inform our team if you have a food allergy or intolerance.

