



# *De Beaurepaire Wines Dinner*

## AT THE FIREPLACE

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### ON ARRIVAL

'BLANCHEFLEUR' BLANC DE BLANCS (M.TRADITIONELLE)

### FIRST COURSE

YUZU CURED BARRAMUNDI GF  
COMPRESSED DAIKON, OSCIETRA CAVIAR, BEETROOT DUST, CUCUMBER JUICE

'LA COMTESSE' CHARDONNAY  
'JEANNETTE' CHARDONNAY

### SECOND COURSE

TORCHED TASMANIAN SALMON GF  
CARROT AND SAFFRON, SQUID INK RISOTTO, RED SORREL, FENNEL POLLEN

'PERCEVAL' PINOT NOIR  
'MARIE LOUISE' PRESTIGE CUVÉE  
(Very special as only 100 cases made)

### THIRD COURSE

SPICED LAMB LOIN GF  
CHARRED YOUNG LEEKS, SMOKED EGGPLANT, POMEGRANATE, LAMB JUS

'LE CHEVALIER' MERLOT-CABERNET-PETIT VERDOT  
'HENRI' CABERNET-MERLOT-PETOT VERDOT

### FOURTH COURSE

PISTACHIO AND RASPBERRY ENTREMET  
MANUKA HONEY POWDER, RED LACE TUILLE

'VICTOR' CABERNET SAUVIGNON  
'CŒUR D'O' R SEMILLON

FRESHLY BREWED TEA & COFFEE  
DELICATE PETIT FOURS

GF GLUTEN FREE  
ALL MENU ITEMS MAY CONTAIN TRACES OF NUTS