

Brenda & Dwight

Wine Dinner

24 East Lincoln Ave

May 16th

24 guests

Champagne

profiteroles of citrus smoked Arctic Char, chive oil
aged goats Cheese and fig tartlets, black pepper syrup
Spring pea soup shooters w minted crème fraiche
experimental phyllo and spinach triangles

Sauvignon Blanc

Boston Lettuce, Hearts of Palm and Fresh Lobster w orange
& Yuzu, purple basil, avocado Dijon-lemon 'dressing'

Pinot Noir

seared duck breast, pomegranate drizzle w spring mushroom ragout, baby veg

Bordeaux

baby NZ lambchops, pistachio crust w Parmesan polenta

Sauternes

Roquefort and PECAN terrine w honey poached apricots
lavender-spiced Madelaine's and my own dark choc bites w candied rose petals

1 chef 2 servers @ 4.5 hours

glassware