



*Executive Chef/Sommelier Chris MacAdam & Sommelier Bill Vance are Proud to Present The 2011 “Prestige Tasting”*

*Reception*

*Lobster Jai Bleu and Leek in Greek Pastry*

**Deutz Brut Classic Champagne / freixenet Elyssia Sparkling Pinot Noir**

*Premier Plat / 1<sup>st</sup> Course*

*Seared Giant Sea Scallop filled with Fennel and Spinach, Harvest Vegetable Tian, Truffle wilted Shungiku Shoots, and Butternut Squash and Crispy Leeks*

**le Clos Jordanne ‘le Grand Clos’ Chardonnay/William fevre ‘Beauroy’ Chablis/laboure Roi Pouilly Fuisse**

*Deuxième Plat / 2<sup>nd</sup> Course*

*“La Ferme de la Diamant” Fois Gras, Hickory Smoked Duck Breast  
Shitake Mushroom Duck Bone Jus, Soba Noodles and Candy Cane Beets*

**David Duband ‘Clos Sorbé 1er Cru’ Pinot Noir / le Clos Jordanne ‘le Grand Clos’ Pinot Noir  
Ventisquero ‘Heru’ Pinot Noir / Belle Glas Clark & Telephone’ Pinot Noir**

*Troisième Plat / 3<sup>rd</sup> Course*

*Charbroiled Veal Tenderloin Medallions with Blueberry and Tarragon Demi Glace, Sweet Potato, Yukon and Leek Pave, Peppered Belgium Endive and Baby Vegetables*

**Ventisquero ‘Pangea’ / Tenuta Sette ‘Ponti Oreno’ / Nino Negri ‘Sfursat’ DCGG**

*Quatrième Plat / 4<sup>th</sup> Course*

*Pumpkin Ricotta Cheese Cake and Muscat Ground Cherry Compote  
Lychee and Pomegranate Poached Asian pear*

**Deakin Estate Moscato / Aresti ‘Reserva’ late Harvest Gewürztraminer**