

# Seven Seas Dine With Wine

“SPRING TIME DOWN UNDER” – November 14<sup>th</sup>, 2006

## TRIO OF CHEF’S CANOPES:

- SYDNEY ROCK OYSTERS with Tomato & Lime Confit
- PRAWNS in a Coffee Cream Reduction
- RABBIT TERRINE on Dill Toast Point

**\*\*\* SPARKLING PINK – Australia’s #1 Champagne-style Wine\*\*\***

## SALAD: WILD ROSELLA AND WASABI MIXED SPRING GREENS

With Sliced Avocado & Mango

**\*\*\*SAUVIGNON BLANC – Babich – New Zealand – 2004 \*\*\***

## PRECOURSE: PAPER BARK SMOKED BARRAMUNDI FILLET

with Nokie Mushrooms dressed with toasted Sesame Soy Sauce

**\*\*\* VIOGNIER – Yalumba Y Series – Gold Medal – Australia - 2005\*\*\***

## SORBET: PINEAPPLE MINT

## MAIN COURSE: CLASSIC AUSTRALIAN COMBO

- MACADAMIA NUT CRUSTED LAMB with a Honeyger reduction and
- SEARED SEA SCALLOP with coconut cream sauce, Yakajirri spiced grilled Cactus and red desert dusted zucchini griddle cake

**\*\*\* SHIRAZ – Penfolds Bin 128 – Coonawara – Australia – 2003 \*\*\***

## DESSERT: KIWI-ORANGE MERINGUE

with a Shiraz Wattle Seed Reduction

**\*\*\* MUSCAT – Yalumba Museum Reserve (93 points) Australia – NV \*\*\***

ENTERTAINMENT: The Elegant Gypsies

Next Dine with Wine: HOLIDAY GLOW ON DECEMBER 12<sup>TH</sup>