



Winemaker's Dinner

1st August 2020

Menu

Kerner Sparkling

*House baked sourdough
w whipped butter and sea salt*

Soup Egg w smoked bacon and green pea soup

Gewürztraminer

*Yuzu cured Ocean trout
w avocado cream and black garlic mayo*

Muskateller

*Hokkaido potato gnocchi
w chanterelles and cured egg yolk*

Acolon

*House glazed beef short rib
w soft polenta and baby vegetables*

Cuvée Cabernet

*Toffee and date cake
w miso caramel and vanilla bean ice cream*

Coffee, tea and "Petit Four"