



Winemaker's Dinner

*Joshua Seeds, Executive Sous Chef & Occi Gabi Winery
East meets West Theme - September 2020 Edition*

Menu

Canape

*Lemongrass scented prawn skewer infused w Balinese aromatic spices
Kerner Sparkling*

Bread

House baked sourdough & whipped butter

1st Course

*Twice Baked Oyster w roasted Hokkaido melon & White Miso glaze
Gewürztraminer 2019*

Salad

*Salmon Niciose Salad w quail egg, olive and anchovy dressing
Pinot Gris 2019*

Soup

*Pho Consommé served w beef dumplings and infused
w Asian herbs
Acolon 2017*

Main

*Venison Wellington w wild mushroom, spinach and prosciutto,
served w rosemary roasted new potatoes and truffle jus
Cuvée Cabernet 2018*

Dessert

Hokkaido Corn pudding caramelized coconut milk

Coffee, Tea