



# *Winemaker's Dinner*

*Joshua Seeds, Executive Sous Chef & Occi Gabi Winery  
Seafood Theme - October 2020 Edition*

## *Menu*

### *Canape*

*Hokkaido Salmon Croquette w garlic aioli  
**Blanc Sparkling***

### *Bread*

*House baked sourdough w whipped butter*

### *Salad*

*Hokkaido Crab salad served on shiso leaf  
w Thai styled chili and lime dressing  
**Musukateller 2019***

### *Pasta*

*Akaigawa beetroot risotto served  
w Otaru scallops and parmesan foam  
**Gewürztraminer 2019***

### *Main Course*

*Baked Japanese Cod w courgette ribbon salad, potato spiral,  
and served w a baby caper buerre blanc  
**Acolon 2017***

### *Dessert*

*Moist chocolate & fish fat scented Caramel Slice served  
w vanilla infused soured cream  
**Cuvée Cabernet 2018***

*Coffee, Tea*