



Winemaker's Lunch

9th August 2020

Menu

Bacchus Sparkling

*Otaru pan-fried scallops served in the shell, cauliflower cream drops
w bacon crumbs*

*House made rye sourdough
w whipped butter*

Musukateller

*Salad of Hokkaido Venison loin, lukewarm baby beetroot, orange segments
& baby leaves
tossed in citrus Vinaigrette*

*Mushroom Cappuccino
w truffle foam and porcini powder*

Yoichi Apple Granita

Pinot Noir

*Japanese Cod w seaweed butter crust, new potatoes, pea and lettuce fricassee
minted hollandaise sauce*

*Semifreddo of Akaigawa Rhubarb with ginger crumble and rhubarb syrup
w pistachio crème*

Coffee, tea