



## *Chloe's Club Dinner*

Monday 23 February 2009

### *course one*

Willunga figs, house-made ricotta cheese, crackling and Kangaroo Island honey

91' Montrose Mudgee Chardonnay

92' Geoff Weaver Stafford Ridge Lenswood Chardonnay

### *course two*

Pan seared scallops with a green pea cream, fried chanterelles, and jamon

07' Pikes & Joyce Adelaide Hills Pinot Gris

00' Rockford Barossa Valley Local Growers Semillon

### *course three*

Pan seared Duck breast, rillettes crumble of date and vincotto liver parfait

07' First Drop Barossa Trincadeira 'Lush' Rosé

06' Romney Park Adelaide Hills Reserve Pinot Noir

### *Intermezzo* Pressed grape juice

### *course four*

Samurai Wagu rump with shallots in pastry, caramelized parsnip, hazelnut emulsion

85' Woodlands Collins Margaret River Cabernet Sauvignon

99' Mildara Coonawarra Cabernet Sauvignon

### *course five*

Marinated peaches with candied filo, and vanilla butter cream

98' Seppelt Eden Valley Botrytis Gewürztraminer

### *finish* Coffee and Chloe's Petit Fours

\$140 gst inclusive per person food and wine