

# Wine Dinner

on  
Friday, February 3<sup>rd</sup>, 2012

at 19.00 pm.



Bht. 2,000.- net

Price includes a glass of each reception dinner wine  
and gourmet dinner

## Dinner

Amuse Bouche

*Australian*

*Tyrrell's Premium Brut*

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"Gravlax" Marinated Norwegian Salmon  
with Dill and Mustard Sauce  
served on Green Asparagus

*South African*

*Unwooded Chardonnay Reserve "Balance" 2009*

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Pan Fried Mari Tuna Fish  
served with Mushroom, Green Asparagus  
Lemon Butter and Capper

*Californian*

*White Zinfandel, Silver Creek 2010*

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Blueberry Sorbet

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Grilled Australian Beef Tenderloin  
served with Luke Warm Mozzarella-Tomato  
Vegetables and Burgundy Gravy Sauce

*Australian*

*Shiraz "Moore's Creek, Tyrrell's 2009*

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Blue Stilton Cheese Mousse  
served with Balsamico and Pear

*French*

*Chateau Riviere, Minervois 2010*

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Bavarian Blackberry Cream  
with Passion Fruit Sauce

*Italian*

*Moscato D'Asti, Valfieri 2010*

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Freshly Brewed Coffee or Tea  
Friandises