

Shiraz Club of Victoria

President's Night, 23 November 2010

Held at: Estivo Restaurant, 330 High Street, Kew

On Arrival – canapés

Sautéed Chanterelle mushroom and caramelized onion tart

Herbed duck liver pate on croutons

Wine: Ca' del Bosco Franciacorta Cuvée Prestige (Lombardy, Italy)

First Course

Summer salad of South Australian prawns, slow smoked Yarra valley eel and pickled cucumber, with heirloom tomato gazpacho

Wine W1: Lethbridge Dr Nadeson Riesling 2009 (Portland)

Wine W2: Vinoptima Ormond Reserve Gewürztraminer 2006 (Gisborne, NZ)

Second Course

Pan roasted loin of spring lamb; slow braised lamb shoulder and pinenut parcel; roast parsnip purée with pomegranate jus

Wine R 1: Stonier's Reserve Pinot Noir 2006 (Merricks) (Geraldine McFaul)

Wine R 2: Penfold's Bin 407 Cabernet Sauvignon 1996 (South Australia)

Dessert Course

Lime and coconut panna cotta, caramelized Bowen mango cheek, spiced wafer and palm sugar glaze

Wine: Chateau Doisy Daene Sauternes 2005 (Dubourdieu)

Almond bread and coffee

Wine: Quinta do Vale Meão Vintage Port 2004 (Portugal)