



Menu for Shiraz Club Meeting of 26th May 2009

Hosts: Louise Tregurtha and David Graver

HORS D'OEUVRES

A selection of finger food:

Pissaladiere – Caramelised Onion, Anchovy and Olive Tart

Charcuterie – pate, rillettes, terrine, cornichon

Oysters with Leek and Champagne

Wine – Cremant de Bourgogne, NV

ENTRÉE

Seafood Millefeuille: Puff pastry with mussels, scallops and prawns in a Bisque sauce

Wine 1 – Red Hill Estate, Pinot Grigio, 2008

Wine 2 – La Chablisienne, Chablis Le Finage, 2006

MAIN

Kangaroo fillet: Marinated and grilled with Ratatouille, grilled polenta and Lemon thyme jus

Wine 1 – Main Ridge Estate, Half Acre Pinot Noir, 1999

Wine 2 – Leasingham, Bin 61 Shiraz, 1996

DESSERT

Clafoutis: Traditional sour cherry pudding

Wine – Scion, Sweet Durif, 2006

CAFÉ ET THÉ

Coffee or Tea with Petit Fours

Bon Appétit!

Executive Chef: Jacky Frenot

Chef de Cuisine: Adrian Schubert



L'Epicerie

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