



MÉNAGE À MAY WINE DINNER

WEDNESDAY MAY 12TH 2021

Welcome Bubbles

Veuve Devienne, Brut Rosé (NV)

Scottish Smoked Salmon Mousse | Brioche Toast, Sour Cream, Caviar
Château Saintongey, Bordeaux Haut-Benauges Blanc (2019)

Croquetas de Jamón | Serrano Ham Croquettes, Roasted Garlic Aioli
Claude Val, Vin de Pays d'Oc Blanc (2019)

Seared Kangaroo Carpaccio | Rocket, Shaved Manchego, Juniper Dressing
The Black Chook, Langhorne Creek Shiraz Viognier (2017)

Portuguese Octopus Stew | White Beans, Tomatoes, Sausage
Portal da Calçada, Douro Tinto (2018)

Chocolate 'Salami' | Raspberry Puree, Vanilla Cream
Guerrieri Rizzardi, Valpolicella Ripasso Classico Superiore Pojega (2018)

\$65 per person (plus tax & gratuity) and it begins with a welcome drink on the patio at 6pm

Tickets must be purchased in advance and are non-refundable. Tickets may be transferred for the date of the event only.

Please review the menu before reserving a table, menu modifications will not be possible.

Link below or call (828) 696 2001 for reservations

<https://checkout.square.site/merchant/X3K4Z40XF0VZP/checkout/XZ5AOXVUPA/RJYENH6I32KBW3>