

Wine Down Wednesday

Australia

December 7, 2011, 6:30 pm

Appetizer

Creamy cauliflower soup
Steamed cauliflower florets with
fried leeks and black olive crumb

d'Arenberg Viognier Marsanne

Second

Asparagus and portabella salad
Herb marinated oven roasted portabella
with grilled green asparagus, red wine vinaigrette.
and charred scallions

Stump Jump Cabernet Sauvignon

Main

Pan roasted salmon
Mint puree, served with smoky stewed vegetables

Shoofly Shiraz

Dessert

Raspberry tartlet
Stewed raspberries with toasted almonds
and chocolate sauce

Innocent Bystander Moscato

\$22.50 per person, plus tax and gratuity