

## **The black winter truffle Tuber Melanosporum from Manjimup - WA**

### **Appertizer**

Alsace Tart Flammekueche, crème fraîche, speck & the black truffle

**2015 'Laura & Shane' Bubbles – Pinot Noir Chardonnay** (Blush - dry)

**2015 'Dopity Brownhill' Sparkling Shiraz**

**Welcome address** - Greg Cooley, Winemaker Greg Cooley Wines, Clare Valley

**2018 'Kelli Maree' Sauvignon Blanc – FIRST RELEASE**

### **Première assiette - First course**

Western Australian scampi & the black truffle "Boudin", French green lentils du Puy

**2017 'Valerie Beh' Riesling**

Silver, Clare Valley Regional Wine Show 2016

**2016 'Five Year Old's & Dogs' Rose**

Bronze, Clare Valley Regional Wine Show 2016 /Top Rose, Winestate Magazine, July 2017

### **Deuxième assiette – Second course**

Angel hair pasta, Lutèce "fried truffle egg", Grana parmesan & the black truffle

**2017 'Day, Day & Chippa' Sangiovese – NEW RELEASE**

**2016 'Dad & Meads' Grenache, Shiraz, Mourvedre – NEW RELEASE**

### **Musical interlude - TENORI**

### **Troisième assiette – Third course**

New-Zealand Venison shoulder braised 60 hours with the black truffle & Shiraz, the tenderloin medium rare with a pepper crust, turnip & celeriac puree

**2016 'Monica, Macca & Moo' Shiraz – NEW RELEASE**

**2016 'Rehbein & Ryan' Reserve Cabernet – NEW RELEASE**

### **Musical interlude - TENORI**

### **Le Dessert alternate drop**

Crème brûlée with Tahaa vanilla bean & the black truffle, cassonade pastry

William pear poached with Muscat, chocolate sauce & the black truffle iced parfait

**'Kalyi & Maura' Ten Year Old Rutherglen Muscat** - 90 Points James Halliday, Wine critic

**2014 'Lady Nelson' Sparkling Sauvignon Blanc (Moscato/Sweet Style)**