



### **Canapés**

*Five spice local farm seared duck spring rolls with coriander and plum sauce*

*Fresh figs on toasted baguette with a ricotta honey drizzle*

*Sushi tuna mango spring rolls with a citrus soy sauce*

*Wine pairing: La Spinetta Sparkling Moscato 2010 (Piedmont, Italy)*



### **Soup**

*Jerusalem artichoke, white and green asparagus soup garnished with truffle oil and crumbled prosciutto fresh from Italy*

*Selection of fresh breads with an artichoke tapenade, roasted eggplant garlic dip and salsa Genovese*

*Wine pairing: Klein Zalze Vineyard Selection Chenin Blanc 2010 (Stellenbosch, south Africa)*



### **Salad**

*Watercress and spinach salad with cumquats, clementines, celery, walnuts and pomegranates with a lemon extra virgin olive oil dressing*

*Wine pairing: Ad Hoc Wallflower Riesling 2009 (Margaret River, Australia)*



### **Main**

*Local farm raised lamb shank braised for eight hours and finished with a caramelized apricot red wine glaze served over a creamy Gorgonzola polenta*

*Wine pairing: Ata Rangi Crimson Pinot Noir 2009 (Martinborough, New Zealand)*



### **Cheese course**

*Selection of English cheeses with homemade crackers and chutneys*

*Wine pairing: Vina Chocalan Gran Reserva Red Blend 2007*



### **Dessert**

*Warm banana beignets served with espresso ice cream and hot fudge*

*Wine pairing: Emilio Lustau East India Sherry (Jerez, Spain)*