



PENFOLDS WINE DINNER

FEATURING GRANGE + RWT

AMUSE

ONE

ROASTED OSTRICH FILLET

seared foie gras, orange gastrique, grilled leeks

2001 Penfolds Grange + 2001 Penfolds RWT

TWO

ROASTED PEACE RIVER LAMB RACK

smoked lamb belly, fried lamb sweetbreads
celeriac puree, roasted sunchoke, heirloom carrots

2002 Penfolds Grange + 2002 Penfolds RWT

Penfolds®

THREE

DRY AGED CACHE CREEK BEEF STRIPLOIN

braised shank, roasted bone marrow, potato truffle
ravioli, roasted beets

2003 Penfolds Grange + 2003 Penfolds RWT

FOUR

ROASTED PEAR TART

dark chocolate mousse, hazelnut praline, dulce de leche

Penfolds Grandfather Port

Brad Royale, Sommelier, Dip WSET

Rick Choy, Executive Chef

Ian Goard, Executive Sous Chef

Takumi Kitamura, Restaurant Chef

Cristina Velasco, Pastry Chef

