

French Degustation

FRIDAY 28TH JULY, 2017 | 65 PP | WINE MATCHING 25PP

Starters

Mini Baked Brie infused with Frangelico and honey and topped with sage leaves

Orange scented duck liver pate topped with Cassis liqueur jelly

Mushroom Duxelles

All served with Brioche crostini and French olive, Parmesan and butter cookies.

WINE: Driftwood Oceania Sparkling Brut

Entree

Velouté de Chataignes - Creamy Chestnut Soup

Earthy roasted chestnuts are simmered in an aromatic stock, puréed to make a luxurious cream thickened soup served with Gourgeres (French savoury cheese profiteroles.)

WINE: Driftwood The Collection Classic White Semillon Sauvignon Blanc 2016

Mains

Barramundi en Papillote

Barramundi steamed in a parcel with a touch of ginger and jalapeño garnished with lemon cilantro served with a grilled asparagus and French lentil Niçoise salad

WINE: Driftwood The Collection Chardonnay 2015

Poulet an Champagne et Champignons- Chicken and Mushroom au Champagne

A rustic yet elegant chicken dish baked with a delicious mushroom, lemon zest, tarragon, Pernod and Champagne sauce, served with a Farro risotto with butternut squash, green and truffle oil.

WINE: Driftwood Artifacts Shiraz 2014

Dessert

Honey lavender Cheesecake served with a Vanilla bean, cardamom and Creme fraiche ice cream. Both sweet & refreshing, this cheesecake will transport you to the Provence in the south of France.

WINE: Driftwood Cane Cut Semillon 2005