

Winemaker Dinner Series

Monday 11th November 2019

Boyd-Cantenac & Pouget

Olivier Salques

APERITIVO

a selection of butler passed canapés Sparkling wine

MENU

vitello tonnato

roasted veal, mushroom mille-feuille with tuna and capers sauce

LA CROIX DE BOYD – CANTENAC 2014

CHATEAU BOYD – CANTENAC 2010



cappelletti

house-made 'Cappelletti' pasta stuffed with 'ubriaco' cheese, 'Iberico' pork ragout

CHATEAU BOYD – CANTENAC 2011



manzo

charcoal-grilled black angus beef tenderloin MBS 2+ sunchoke, 'chanterelle' mushrooms, red endive , black garlic and rosemary jus

CHATEAU POUGET 2009 / 2010



cheesecake

'castelmagno' cheesecake, roasted black figs and thyme
CHATEAU POUGET 2008

\$148 (\$128 early bird, limited seats available)