

EGDC October 16, 2017



Cooking wine & Amuse Bouche

Spiced Ricotta and Egg Yolk Ravioli - green pea and honey emulsion

2016 La Belle Angele Chardonnay (France)

Wine - White \$14.99 (750mL)

Le Belle Angele was a famous character of the early 20th century.. Known for her beauty and joie de vivre, she was the muse of many French impressionist painters.

Discover this elegant, generous, aromatic Chardonnay with delicate scents of pear and pineapple. This is 100% Chardonnay.

First Course

Porcini Mushroom Crispelle with Scamorza Cheese, Truffle and Béchamel

2015 Foradori Fontanasanta Manzoni Bianco (Trentino-Alto Adige, Italy)

Wine - White \$38.99 (750mL)

From this amazing estate in Trentino, the **Myrto** is made from a blend of Manzoni and Pinot Bianco, this unique white has apple cider, cherry pit, almond and candied citrus peel flavors are layered in this dry, intense white. Subtle, with unique character and a modest finish. The acidity of this wine cuts through the creaminess of the Bechamel sauce.

Second Course

Lobster with Aperol, Strawberries and Raspberries, Celeriac Puree

2016 San Filippo Le Coste Rose (Tuscany, Italy)

Wine - Rosé \$29.99 (750mL)

High class Rose here, beautiful pink with plenty of ripe fruit, fine acidity with a briny character, long complex saline and cranberry finish. We were duly impressed, this stands out from most pinks. Grape variety is Sangiovese.

Third Course

Roasted Pheasant Breast with Chestnut and Mascarpone Mousse finished with Rosemary Brown Butter and Vin Cotto

2013 Terre da Vino Barbaresco Casa in Collina (Piedmont, Italy)

Wine - Red \$34.99 (750 mL)

100% Nebbiolo. Ruby red in colour with a perfumed nose of intense currants, strawberry, and vanilla. On the medium-bodied palate, full and velvety with gentle tannins and a lingering finish. Fine value in Barbaresco.

Fourth Course (Dessert)

Panforte Cioccolato - pine nut and dried fruit cake with chocolate and honey- served with vanilla custard

2003 Quinta do Portal Vintage Port (Douro, Portugal)

Port - Vintage \$34.99 (375mL)

The 2003 Quinta do Portal is a blend of wines produced from the old vineyards at Quinta dos Muros. It is 40% Touriga Nacional, 30% Tinta Roriz, and 30% Tinta Barroca.

Very deep purple in colour, with loads of cassis and black fruits on the nose. The tannins are swamped by the fruit right now, so this is drinkable with 3-4 hours of decanting. The finish is exceptionally long with some traces of black pepper. It will close down soon for a decade of rest, so enjoy this monster now. A truly great value.
