

# Sea

## Autumn Menu 2013

\$ 370.00 per person "Divine Wine & Dine"

### Starter

Yellow fin tuna, Hamachi, and Japanese scallop tartar topped with truffle vinaigrette, Kisame Wasabe salsa, sweet unagi reduction  
Sauvignon Blanc, Life From Stone, Springfield Estate, Robertson, South Africa - 2010

Peach, lemon grass and passion fruit aromas that you expect from a Robertson's Sauvignon Blanc but it also has complexity with funky pungent hints of mineral and smokiness

Or

Seared scallops and sevruga caviar on green pea veloutee

Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand - 2012

An elegantly and moderately complex wine with grapefruit, gooseberry and capsicum with ripe tropical fruit nose and perfectly balanced acidity on palate with long lasting finish

### First Course

Maldivian lobster, foie gras, unagi and truffles in a tempura roll, topped with sevruga caviar and a fragrant  
Indonesian sweet and spicy reduction

Viognier, Domaine du Daley, Villette Grand Cru, Lavaux, Switzerland - 2009

An aromatic wine with powerful structure of tropical fruits on nose, peach and apricot on the palate with medium acidity and long fruity finish

Or

Half lobster tail thermidor style with truffled brie, fresh black trumpet and chanterelles mushrooms ragout, champagne truffle sabayon

Chardonnay, Blackstone Winery, Monterey County, Central Coast, California, USA - 2010

luscious peach and lemon flavors with floral notes and toasted vanilla aromas and a smooth and dry finish on palate with balanced acidity

### Second Course

Soft shell crab dusted in semolina and sesame seeds, pan seared seafood dumpling, Korean jjajangmyeon noodles in a black bean sauce with ginger  
and seasonal vegetable brunoise

Syrah, Terra Andina Reserva, Maipo Valley, Chile - 2009

Ripe dark fruit aromas and flavors, very lively on the palate. Espresso and wet earth come through nicely. Silky tannins, spices flavor with a nice long and lingering finish

Or

Pan seared foie gras, homemade venison sausage, and duck confit served with a shallots and fig jam, roasted leek and orange coulis

Riesling, Haus Klosterberg, Markus Molitor, Mosel, Germany - 2012

Dry Riesling with Fruity and bright with a mineral edge, this is a crisp, attractive, appley Riesling that's attractive and minerality on palate with smooth finish

### Main Course

Pave of Atlantic salmon mi-cuit, crisp potatoes galette, snow peas tendrils, orange and miso reduction

Puligny-Montrachet, Michel Picard, Côte de Beaune, Burgundy, France - 2009

Ripe and full bodied wine that reflects the softness of the vintage. Aged in wood, it has a rounded texture, with spice, apricot and pineapple flavors, finishing with a touch of acidity

Or

500 day grain fed Tajima beef tenderloin pan seared, served with truffled mashed potatoes croquette and steamed white asparagus in a pearl  
onions and lemon balm reduction

Tignanello, Marchesi Antinori, IGT Toscana, Italy - 2009

Soft blackberry and cherry is backed by balanced spice, leather and toasted espresso with rich oak tones do a wonderful job of holding up the natural richness and velvety smoothness

### Dessert

Trio of roasted fruit and sweet puff pastry Napoleon, green tea and ginger Brulee, mascarpone and pineapple parfait, sweet tempura crumble

Tokaji Aszu 3 Puttonyos, Vega Sicilia Oremus, Tokaj-Hegyalja, Hungary - 2006

Aromatic wine with deep golden colour, honey, exotic fruits, reminiscent of linden, acacia, apricot and quince, Also noteworthy is their longevity sweet finish

Or

Chocolate egg filled with passion fruit, white chocolate and champagne mousse, served in a sugar nest

Gewurztraminer Ice Wine, Golan Heights Winery Yarden, 'Heightswine', Galilee, Israel - 2010

Aromas of peach, apricot, tropical fruits and honeysuckle plus a little cinnamon and pine trees on nose and sweet with a rich, smooth and even a bit creamy  
texture on palate

Prices are quoted in US Dollar and are subject to additional 10% service charge and 8% GST

