

Quickfire COOKERY

Presents



Amuses Unwrapped

Ahi Tuna with honey dew melon

Ceviche of Scallop

Lobster Tail with leek

Edouard Brun Blanc de Blancs

Champagne (France)

Split Sweet Pea & Mint Soup

Barmès Buecher, Rosenberg,

Pinot Gris 2005 (France)

Asparagus & Shaved

Green Apple Salad

Smidge, The Cellar-pod

Viognier 2007 (Australia)

Duo of Mains

New Zealand Lamb, duck fast roast potatoes

Alberta Pheasant, cranberry polenta

Jus velouté, green apple gastrique

Savoy Vineyards, Breggo

Pinot Noir 2009 (California)

Vinaigre Spritz

White balsamic, citrus & soda

Beet Root Molten Cake

Raspberry & Beet Root Paint

House made vanilla bean ice cream

Fonseca Porto, Ruby Port

Port (Portugal)