

Sea

\$ 240.00 per person with wine pairing

Medallions of local lobster, fresh basil with fennel and citrus salad

Ribolla, Movia Rebula, Primorska, Slovenia - 2008

Characterized by its firm acidity, peach, citrus and apple notes, and a faint floral aromatic profile. Perfect match for the Medallions of Local Lobster combining with the citrus fruit salad.

Or

Grilled local yellow fin tuna on sauté Asian green, scallion with chili ginger emulsion

Sauvignon Blanc, Life From Stone, Springfield Estate, Robertson, South Africa - 2010

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



Pappardelle with foie gras and black truffle

Pinot Noir, Undurraga Aliwen Reserva, Maipo Valley, Chile - 2010

A young, uncomplicated Wine with Chunky and full in the mouth, with round berry flavors and leafy, herbal spice notes. juicy and fresh enough on the finish, with additional spice and some burn.

Or

Pan fried baby shrimps with fresh chef garden vegetables served with roasted garlic sauce

La Scolca, Rosa Chiara, Piemonte, Italy - NV

Salmon color, moderate nose of roses, raspberry, strawberry and red currant. Red currant on the palate, zesty, flavours of grape, raspberry and strawberries. Very well balanced with medium acidity.

Garlic crusted coral reef fish, roasted baby artichokes, chef's garden cherry tomato pesto

Torrontés, Urban Uco, O. Fournier, Cafayate Valley, Salta, Argentina - 2011

Medium Intensity on appearance with melon and tropical fruit aromas. This wine is wide on the palate, with surprising notes of green melon, peach, apple and lychee flavors. Long and lingering on the finish.

Or

Grilled Black Angus beef tenderloin on butter rice cake, asparagus spears with black pepper sauce

Pinotage – Old Bush Vines, Warwick, Stellenbosch, South Africa - 2009

Explosive ripe dark fruit aromas and flavors. Very lively on the palate. Espresso and wet earth come through nicely. Long and juicy finish. Sweet gripping tannins. A wine that turns your palate purple.



Tiramisu al Cucchiaio

Duca di Castelmonte Passito di Pantelleria DOC, Sicilia, Italy - 2009

Complex and elegant in style with an aroma of dried fruit and apricots.

Or

Amarene chiffon pie with cherry and raspberry ice cream

Moscato d'Asti 'Moncucco' DOCG, Fontanafredda, Italy - 2009

The wine has an attractive bright golden yellow in the glass, with an intensely aromatic nose of white petals, ripe peaches and lightly spiced pears. It is medium bodied with a delicious honeyed richness of concentrated grapey fruit flavours, delicately balance with cleansing acidity and a youthful, lively pettiance that lifts the palate.