

# American Wine Tasting Menu

THURSDAY 16<sup>TH</sup> NOVEMBER 2023

Assorted canapes

*Glass of Pinot Gris Piedra, Uco valley, Argentina*

## STARTERS

Spiced tomato, pulled pork & cannellini bean soup, crispy shredded tortilla

Pan fried crab cakes, charred lime, beetroot salsa

(V) Sweetcorn fritters, siracha mayo, lamb leaf

*Chardonnay Raleo Mendoza Argentina*

*Chardonnay Secret Cellars Central Coast California, USA*

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## MAIN COURSES

Braised & glazed short rib, chimichurri & smashed sweet potato, collard greens

Pan fried fillet of red snapper, cajun butter, crushed potatoes & vegetables

(V) Mixed nutmeat loaf, creamed leeks, spinach & roasted new potatoes

*Single Vineyard Malbec Altipes, Uco Valley Argentina*

*Cabernet Sauvignon Secret Cellars Paso Robles, California, USA*

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## DESSERTS

Baked Bourbon vanilla cheesecake with fruit compote

Key lime pie with sherry syllabus

Chocolate brownie with salted caramel ice cream

*Beaumont des Crayeres Demi Sec Champagne*

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Freshly brewed coffee or tea with mint chocolates