

★ Hospitality Since 1816 ★

CONGRESS HALL

Australia Day Wine Dinner

March 12, 2010

Call 609.884.8422 for Reservations

🌀 AMUSE-BOUCHE 🌀

Ahi Tuna Tartar Taquito

soy citrus sesame dressing, cucumber, mango, and pea shoots

Paired with Riesling

🌀 FIRST COURSE 🌀

Roasted Beet & Salmon Tartar

arugula, green apple, goat cheese and horseradish vinaigrette

Paired with Chardonnay

🌀 SECOND COURSE 🌀

Venison Carpaccio

bitter chocolate and olive oil fondant, toasted hazelnuts, dry orange, micro greens, sea salt

Paired with Shiraz

🌀 THIRD COURSE 🌀

Roasted Sturgeon

escabeche of vegetables, warm bacon vinaigrette

Paired with Cabernet Sauvignon

🌀 FOURTH COURSE 🌀

Grilled Hanger Steak

charred radicchio, domino potatoes

Paired with Eden Valley Shiraz

🌀 DESSERT 🌀

Roasted apples, walnut crunch, and vanilla bean ice cream

Paired with Muscat