

De Beaurepaire Wine Dinner

BREAD

Artisan ciabatta

House churned furikake butter

AMUSE

Pacific oysters, king fish crudo, ponzu, ikura

'Sophie' Blanc de Noirs

FIRST

Duck leg crespelle, asparagus, black truffle shards,
toasted pine nuts, Pedro Ximenes syrup

Patte Bleu Pinot Gris

SECOND

Chilean seabass, yuzu crust, tea smoked scallops, nduja rouille,
edamame, lobster pearls, kumara crisps

La Comtesse Chardonnay

PALATE CLEANSER

Kalamansi, anise basil

Annabelle Crémant

THIRD

180-Day grain fed beef tenderloin, manchego polenta,
bone marrow, porcini jus

'Le Chevalier' Merlot-Cabernet-Petit Verdot

Victor Cabernet Sauvignon

FOURTH

80% Koko tart, Meringue shards, galliano macerated strawberries,
Pistachio Cremieux'

Coeur d'Or Botrytis Semillon



DE BEAUREPAIRE
RYLSTONE

FAIRMONT
—RESORT—
MGALLERY BLUE MOUNTAINS

ACCOR
PLUS

