



ESSENCE OF AUSTRALIA WINE DINNER

MATILDA &
JIM SANTANGELO, WINE ACADEMY OF UTAH

FIRST COURSE

Charred Asparagus | Feta Cream |
Salad of Compressed Snap Peas,
Roasted Radish, Mint, Tarragon,
& Lemon

PEWSEY VALE RIESLING

Eden Valley, South Australia

SEARED SCALLOPS

Artichoke Sauce | Spring
Vegetables

LEEWIN ESTATE

'PRELUDE' CHARDONNAY

Margret River, Western Australia

SEASONAL

MUSHROOM RISOTTO

Chive Oil | Tellegio | Crispy
Prosciutto

DEVIL'S CORNER

PINOT NOIR

Tasmania, Australia

BRAISED LEG OF LAMB

Spicy Harrisa | Cous Cous | Finger
Lime Gremolada

SHAW & SMITH SHIRAZ

Adelaide Hills, South Australia

MINI RHUBARB

PAVLOVA

Raspberry Ganache | Raspberry
Coulis | Coconut Streusel |
Mascarpone Cream

YALUMBA 'MUSEUM'

LATE HARVEST MUSCAT

Victoria, South Australia

