

French Cuisine & WINE APPRECIATION DINNER

MENU

with matched wines from Tamberlaine Winery

ENTREE

Escargot in Chef Ludo Lefebvre Sauce

Snails in Pastry

w/ Garlic Parsley & White Wine Sauce

A classique French Delicacy!

paired with Single Vineyard 2016 Chardonnay

SECOND COURSE

Ratatouille a la Remy

Chargrilled, then Roasted Vegetables

w/ Lemon Butter Sauce

paired with Single Vineyard 2017 Pinot Noir

THIRD COURSE

Seafood Bouillabaisse

Seafood Bisque

paired with Wine Lovers 2017 Petit fleur Rosé

FORTH COURSE

Magret de Canard w/ Pommes Aligot

Baked Duck w/ Honey,

Orange Juice & Thyme Sauce

w/ Aligot (cheese) Mashed Potato.

paired with Single Vineyard 2016 Malbec

DESSERT

Bombe Alaska

Raspberry Ice Cream & Dark Chocolate Cake

with a Meringue top

paired with Reserve 2013 Noble Chardonnay

SATURDAY 1ST SEPTEMBER, 6PM FOR A 6:30PM START

**TICKETS \$85PP AND INCLUDES:
5 COURSE MEAL WITH ORGANIC WINE,
LIVE ENTERTAINMENT, GAMES & PRIZES.**

EVERGLADES COUNTRY CLUB, WOY WOY

BOOKINGS VIA EVERGLADES RECEPTION 43411866 OR ONLINE AT OUTIX.COM.AU