



## **Wine Cellar Dinner**

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### **Amuse**

Poached yoghurt, black forest ham, melon chutney  
*Crémant d'Alsace, Léon Beyer, France, Non Vintage*

### **Soup**

Essence of organic tomato with scallop and lobster,  
tomato lemon ice cream  
*2007 Argento, Chardonnay, Mendoza Argentina*

### **Sea**

Chili caramel yellow fin tuna with papaya peanut salad  
*2005 Kumkani, Viognier, Verdehlo, South Africa*

### **'Refresh the palate'**

Champagne sorbet with pommegrante granita

### **Earth**

Cumin scented Black Angus beef with almond rouille and sautéed arugula  
*2006 Côtes du Ventoux, La Vieille Ferme, France*

### **From the cheese cellar**

Our selection of cheese from the gourmet cellar  
*2006 Cabernet Sauvignon, Valle Dorado, Curico Valley, Chile*

### **A Sweet Ending**

Tropical fruit 'carpaccio' hamper  
*1979 Pedro Ximenez de Toro Albala, Montilla, Spain*

Tea or coffee with petit fours

***Two hundred and twenty dollars per person including wine***  
*For reservations please contact ext. 527*

Please note that all prices are in US Dollars & are subject to a ten percent  
service charge