

McLAREN VALE  
d'ARRY'S VERANDAH  
RESTAURANT

EIGHT COURSE DEGUSTATION  
WINTER 2010

This is our very favourite way of eating and our homage, if you like, to the old adage  
"Variety is the Spice of Life".

The resultant combination of flavours and textures created between the food  
& wine pairings makes for an experience that will linger.  
Cheers! Jo & Peter Reschke & Nigel Rich

Canapes

Hot Stuffed Spanish Queen Olives with Lime Aioli

Wine Pairing

2010 The Dry Dam Riesling

Amuse Bouche

Snapper Broth with Ginger Foam

Scallop

Pecorino Crumbed Hokkaido Scallops with Chorizo & Pea Puree

Wine Pairing

2008 The Money Spider Roussanne

2008 The Hermit Crab Marsanne, Viognier

Duck

Warm Duck Terrine & Duck Broth with Beluga Lentils

Wine Pairing

2009 The Feral Fox Pinot Noir

2005 The Sticks & Stones Tempranillo, Grenache, Shiraz

Sorbet

Spiced Mulberry Sorbet with a Splash of The Peppermint Paddock Chambourcin

Beef Fillet

Beef Fillet Steak with Onion Roesti, Cepe Sauce & King Oyster Mushroom

Wine Pairing

2007 The High Trellis Cabernet Sauvignon

2006 The Galvo Garage Cabernet Sauvignon, Merlot, Cabernet Franc

Dessert

Passionfruit Soufflé with Pouring Cream

or

Soft Centred Chocolate Pudding with Chocolate Ice Cream

Wine Pairing

2008 The Noble Prankster Chardonnay Semillon

or

2005 The Fortified Shiraz, Chambourcin

Espresso Coffee or Loose Leaf Teas with Petit Fours

Degustation per person: 75.00  
Wine Pairings per person: 35.00

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