

Five Course Wine Dinner

Tuesday, March 28th at 6:30 pm

Manor Café



For Tickets Call 482-7577

Manor Café in tandem with Lanigan & Edwards will be hosting Liz Hugo, from Hugo Winery, McLaren Vale, Australia. Five award winning wines will be showcased.

Tickets are \$95 all inclusive.

 **Lanigan & Edwards**
WINE MERCHANTS LTD



AMUSE BOUCHE

Artichoke spread, spinach, smoked salmon, crispy capers, with mascarpone drizzle on baked pita

1st | SALAD

Shaved fennel, grilled scallop, lemon orange vinaigrette, toasted almonds
2005 Unwooded Chardonnay

2nd | SWEETBREADS

Pan seared, lobster Napoleon, exotic mushroom ragout
2002 Grenache Shiraz

3rd | RACK OF LAMB

Pepper crusted chops, wild blueberry, balsamic maple glaze, Israeli couscous
2003 Shiraz

4th | FISH

Grilled Ahi tuna, chipotle corn relish, avocado puree, cilantro vinaigrette
2001 Cabernet Sauvignon

5th | BEEF

Petite filet, butternut squash and Yukon gold gratin, wild boar bacon and rosemary glaze
2002 Reserve Shiraz

CHEESE

Assorted imported cheese with crostinis

