The International Wine & Food Society

Vertical Tasting of Dominus and Dinner on the Deck at Grand Old House

Wednesday, 13 November 2013

Tasting conducted by Dale Crighton & Luciano De Riso at 6:30pm

1992, 1994, 1996, 1998, 1999, 2000

RECEPTION

Canapés

Champagne, Le Mesnil, Blanc de Blancs, Grand Cru, NV, France

FIRST COURSE

Yellow and Red Beet Carpaccio

Goat cheese cream, Lavender poached grapes,
Arugula infused virgin olive oil

Gruner Veltliner, Jurtschitsch, Dechant, Kamptal, Austria, 2011

SECOND COURSE

Braised Lobster Chunk

Truffle velouite, Avocado caviar, Cream fresh, Organic micro greens

Barbara d'Alba, Funtani, Cordero di Montezemolo, Piedmont, Italy, 2009

THIRD COURSE

Cashew Crusted Lamb Medallion

Green pea mashed potatoes, Rainbow vegetable pearls,
Smoked mint & red pepper sauce

Finca Valpiedra, Reserva, Rioja, Spain, 2006

DESSERT

Orange Mascarpone Mousse with Hazelnut Lava

Bitter chocolate Drambuie sauce

Gsellmann & Gsellmann, TBA, Burgenland, Austria, 1999