Symbiosis Wine Dinner, Saturday, 4 April 2020

First | paired with Symbiosis 2017 Sparkling White Barbera
choice of:
SALMON BISQUE
cocnut cream, herb salad, chili oil
-or-
LEEK & MUSHROOM BISQUE (vegan)
cocnut cream, herb salad, chili oil

Second | paired with Symbiosis 2018 Torrontes
choice of:
TURKEY ROULADE
blue cheese, green peppercorn sauce, pear, caramelized shallots
-or-
MUSHROOM PÂTÉ (vegan)
green peppercorn sauce, pear, caramelized shallots

Third | paired with Symbiosis 2016 Tempranillo
choice of:
PAELLA
smoked chicken, Spanish chorizo, tomato, bay leaf, burnt orange
-or-
PAELLA (vegan)
smoked tomato, braised fennel, bay leaf, burnt orange

Fourth | paired with Symbiosis 2015 Nebbiolo
choice of:
DUCK BREAST
cherry bordelaise, duck fat-fried pee wee potatoes, arugula
-or-
PORTOBELLO MUSHROOMS (vegan)
green peppercorn sauce, pear, caramelized shallots

Fifth | paired with Symbiosis 2016 Syrah
choice of:
MOLE MOUSSE TRIFLE
spiced cake, mole mousse, shaved chocolate
-or-
MOLE MOUSSE TRIFLE (vegan)
spiced cake, avocado mole mousse, coconut cream