

MEET THE MAKER DINNER SERIES
CORIOLE MCLAREN VALE

« Le Diner tout Canard » - The Duck Dinner

THURSDAY 19TH & FRIDAY 20TH APRIL

6.30pm for 7pm

Menu

Appetizer

Duck & Cognac parfait, white beans & old vinegar

Coriole Prosecco New Australian Collection

Baguette & Lutèce truffle butter

Première Assiette - First Course

Blue Eye Cod cooked on low temperature, diced duck confit, pearled rhubarb duck jus

Coriole Chenin Blanc Classic Varieties

Deuxième Assiette - Second Course

The famous Duck & black truffle pie, apple puree

2016 Barbera New Australian Collection

Troisième Assiette - Third Course

Chargrilled duck breast & duck "cromesquis"

Coriole Estate Cabernet Sauvignon & Coriole Sparta Shiraz

Le Dessert

Two profiteroles; leatherwood honey & hazelnut ice cream, hot chocolate & cinnamon sauce

A glass Sparkling & appetizer on arrival, 5 courses "le diner Canard" & Coriole wines 98.0

Menu subject to market availability

The menu is Gluten free