

GREG COOLEY WINES  
"Good wine, good friends, grand times"

# GREG COOLEY WINE LUNCH AT LUTÈCE

Live Entertainment with Opera voices The Tenori

SUNDAY, 9TH JULY 2017

at 12pm

Appetizer & sparkling on arrival

2015 'Laura & Shane' Bubbles - 2015 'Dopity Brownhill' Sparkling Shiraz

## Menu

Baguette & Lutèce truffle butter

### Première Assiette - First Course

The Patagonian Sea Bass light smoked & cooked on low temperature, "petite Choucroute" sauerkraut with Riesling & caviar butter sauce

2016 'The Gloria' Pinot Grigio – new release - 2016 'Five Year Olds & Dogs' Rose – new release

### Deuxième Assiette - Second Course

Guinea-Fowl, foie gras & new season black truffle pie, baby leek fondue & pomegranate jus

2015 'T.D & Winchey' Reserve Chardonnay - 2014 'Dad & Meads' Grenache Shiraz

### Troisième Assiette - Third Course

Australian Wagyu beef oxtail braised 72 hours with Shiraz & the sirloin medium rare, French shallot & Bordelaise sauce, Celeriac puree, & black cabbage with gingerbread spices

2014 'Monica, Macca & Moo' Shiraz - 2014 reserve Cabernet

### Le Dessert – Alternate drop

New season Camarossa Strawberries "Fraisier" , strawberry & Balsamic vinegar sauce, rhubarb sorbet  
Crème brûlée with Tahaa vanilla bean, cispny cassonade sugar pastry

'Kalyi & Maura' Ten Year Old Rutherglen Muscat - 2012 'The Maximus' VP (Vintage Port)

**Menu 120.0 per person all inclusiv**

**Vegetarian menu & gluten free available**

Lutèce  
DISTRO & WINE BAR