

# THE BLACK TRUFFLE LUNCH, GREG COOLEY WINES

Live Entertainment with the Tenors Quartet

SATURDAY, 26TH AUGUST 2017

at 11.30AM FOR 12PM

Appetizer & sparkling on arrival

## Menu

Baguette & Lutèce truffle butter

### Première Assiette - First Course

Western Australian lobster light smoked & the black truffle "en croute", celery & apple ragout, lobster bouillon

*2016 The Pinot Grigio-New Release – 2016 "The five year Olds & Dogs" Rose*

### Deuxième Assiette - Second Course

Angel hair pasta, Lutèce "fried truffle egg" Parmigiano Reggiano, the black truffle

*2015 TD & Winchy Chardonnay – 2014 Dad & Meads Grenache-Shiraz*

### Troisième Assiette - Third Course

New-Zealand Venison shoulder braised 60 hours with the black truffle & Shiraz, the tenderloin medium rare with a pepper crust, carrot puree with juniper berries & cucumber tartlet Souvaroff

*2014 Monica, Macca & Moo Shiraz – 2014 Reserve Cabernet*

### Quatrième Assiette - Le Dessert – Alternate drop

Crème brûlée with Tahaa vanilla bean & the black truffle, cassonade pastry

Camarossa strawberries, grilled brioche, balsamic & strawberry sauce & the black truffle iced parfait

*Kayli & Maura ten year old Rutherglen Muscat – 2012 Maximus Vintage Port*

**The black winter truffle tuber *Melanosporum* from Manjimup WA**  
**The 4-course menu matched with Greg Cooley Wines 125.0 per person**

Menu subject to market availability