

Penfolds and Wynns Dinner with
Tuesday 7th September 2004
JJ's

Canapés

Cold

Rare seared salmon rolled in herbs with olives and capers

Duck breast on ratatouille with tomato jam

Baked polenta and sweet pepper and porcini relish

Mini brochette with vine ripened tomatoes and mozzarella

Hot

Grilled scallop with tomato and lime

Lamb kofta with a cucumber and mint yoghurt

Wild mushroom and truffle soup

Gorgonzola and pine nut soup

Wynns Coonawarra Estate Riesling 2003

First course

Ahi tuna tartare with cannellini bean salad, and lemon-basil mascarpone

Penfolds Clare Valley Aged Riesling 1998

Second course

Wood fired prawns on a stick with roasted squash risotto, shaved Pecorino, and BIO arugula

Wynns Coonawarra Estate Chardonnay 2002 and Penfolds Bin 2000A Chardonnay

Main course

Oak-grilled wagyu hangar steak with creamy goat's cheese polenta,

balsamic smothered chippolini and morel mushrooms

Wynns John Riddoch Cabernet Sauvignon 1999 and Penfolds Bin 707 1999

Cheese Course

Tasmanian washed rind with fig and liquorice jam, sweet bruschetta of macerated cherries

Wynns Michael Shiraz 1998 and Penfolds Grange 1997

Dessert

Kataiffi crusted pignoli and dried fruit tart with honey-lemon tea

Penfolds Reserve Bin Botrytis 2000