

Penfolds and Rosemount Dinner with Karin Fransson
Friday September 10th 2004

Canapés

Canape list

Snail stuffed new potatoes with mixed salad and veal tongue

Fried acras and saffron cream

Beer battered prawns and mustard fruit with champagne sauce

Kangaroo carpaccio with onion jam and black pepper

Parmesan and sweet paprika grissini

Goats cheese and basil puff pastry parcels

Penfolds Eden Valley Reserve Riesling 2003

First course

Carpaccio of cured salmon with vodka creme fraiche, red onion and Swedish sweet
and sour mustard sauce

Rosemount Show Reserve Semillon 2002

Second Course

Seared scallops with leek fondue and almond sauce

Rosemount Roxburgh Chardonnay 2002

Penfolds Yattarna 1999

Main Course

Venison with cinnamon and ginger sauce, balsamic glazed salsify, wild mushrooms
and lingonberries

Penfolds Grange 1997

Rosemount Balmoral 1999

Cheese

Roche cave cheese royale with tomato confiture

Penfolds RWT 2001

Dessert

Soup of pears with pear doughnut and vanilla-ginger milkshake

Penfolds Reserve Bin Botrytis 2000

Coffee/Tea and petit fours