

# *Valentine's* **GOLD DINNER**

## **CANAPES**

Chef's selection served on arrival

*Paired with Champagne Cuvée Brut NV, Champagne FRA*

## **APPETIZER**

**Seared Scallops** with lime foam

*Paired with Penfolds Max's Rose, Adelaide Hills TAS*

## **STARTER**

**Herb Salad**

*Paired with Penfolds Bin 311 Chardonnay, Adelaide Hills TAS*

## **ENTREE**

**Casarecce Pasta** with rocket pesto & aged parmesan

*Paired with Penfolds Max's Shiraz Cabernet, McLaren Vale SA*

## **MAIN**

**Angus Centre Cut Tenderloin** with sauteed mushrooms & rich jus

*Paired with Penfolds BIN 150 Marananga Shiraz, Barossa Valley SA*

## **DESSERT**

**Trio d'Amour** a trio of cakes composed for a romantic finale

*Paired with Penfolds Father 10YO Tawny Port*

Please inform your waiter of any dietary requirements