



**IWFS Victoria Branch  
November 21 2010**

## **Sunday Lunch at Loam**

Organisers: Erik Lehnacker and Graeme Edwards

### **Canapés**

*NV Diebolt Vallois Prestige Brut Blanc de Blancs, Grand Cru, Cramant, Champagne, France (Base 2000/01/02)*

### **First entrée**

Hen's egg, charred leek, salmon roe, whey

*1999 Richmond Grove, Watervale Riesling, Clare Valley, South Australia  
2007 Egon Muller, Riesling Kabinett Sharzhofberger, Mosel Saar Ruwer, Germany*

### **Second entrée**

Blue-eye and its bones, garlic, celery, turnip

*2001 Giaconda Chardonnay, Beechworth, Victoria  
2002 Vincent Girardin, Meursault-Perrieres, 1er Cru, Meursault, White Burgundy, France*

### **Main Course**

Squab, liver, king oyster mushroom, grains, chervil, endive

*1999 René Engel, Les Brulees 1er Cru, Vosne Romanee, Burgundy, France  
2006 Kusuda Pinot Noir, Martinborough, New Zealand*

### **Dessert**

Berries, pine, fennel, honey comb, vinegar meringue

*NV Jacques Selosse Cuvee Exquise 'Sec', Oger Grand Cru, Champagne, France*

### **To finish**

Coffee and tea