



IWFS Victoria Branch
Friday October 29 2010

Welcome to Melbourne
Dinner at Beverley Sutherland Smith's

Canapés

Oysters two ways
Spanish Croquetas

1996 Vilmart Cuvée Creation, Rilly-la-Montagne, Champagne, France

First entrée

Mushroom consomme, mushroom ragout

NV André Clouet Brut Rosé Grand Cru, Bouzy, Champagne, France

Second entrée

Baby John Dory in a butter, lemon and caper sauce

2000 Giaconda Chardonnay, Beechworth, Victoria
2002 Vincent Girardin, Meursault-Perrieres, 1er Cru, Meursault, White Burgundy, France

Third entrée

Duck pie – marinated magret of duck braised in red wine and herb sauce in a butter puff pastry

1999 Dominique Laurent, La Richemone 1er Cru, Nuits-St-Georges, Burgundy, France
2006 Valli Gibbston Vineyard, Pinot Noir, Central Otago, New Zealand

Main course

Rack of lamb with a wattleseed and herb crust, served with potato gratin

2000 Mount Mary Quintet Cabernet, Yarra Valley, Victoria
2000 Lake's Folly White Label Cabernets, Hunter Valley, New South Wales

Dessert

Mosaic of ice-cream with berries

1997 Chateau Coutet, Barsac - Sauternes, Bordeaux, France

To finish

Coffee and tea with petits fours

1977 Grahams Vintage Port, Oporto, Portugal