



IWFS Victoria Branch
8 February 2011

Cheong Liew at Botanical

Organisers: Charles Harper and Peter Millington

Canapés

Kingfish gravalax

Krug Gande Cuvée NV Brut, Champagne, France

First entrée

'Sitting Ducks'

Saskia's suckling black pig porchetta; Saltwater duck with mustard cabbage;
Spiced Loligo squid with curry leaves; Seared scallop with air-dried sea essence

2009 Yeringberg Marsanne/Roussanne, Yarra Valley, Victoria
2009 Domaine Darnaud 'La Vendéma', St Joseph Blanc, Rhone Valley, France

Second entrée

Red roast snapper with leek fondue, celery and spring onion jus, calamari shavings

2002 Domaine Ramonet, Les Ruchottes 1^{er} Cru, Chassagne-Montrachet, Burgundy, France
2002 Maurice Chapuis, Corton Charlemagne Grand Cru, Burgundy, France

Main Course

Full-Blood wagyu rump with cardamom pepper crust, soy and extra virgin olive oil dressing

Heirloom carrots with curd

Broccolini with smoked green bacon

Three herb salad with soft egg, shaved ricotta and peas

1998 Chateau de Beaucastel, Chateauneuf du Pape, Rhone Valley, France
1998 Vieux Telegraphe, Chateauneuf du Pape, Rhone Valley, France

Dessert

Nougat glacé, champagne poached peach

2000 Domaine des Baumard, Quarts de Chaume, Loire Valley, France

To finish

Coffee and tea