



The International Wine & Food Society Inc. Victoria (Australia)

Estelle by Scott Pickett (ESP)

Chef: Scott Pickett

Organisers: Graeme Edwards and Rachel Wellam

Tuesday August 11, 2015

To start

Cod Roe & Potato Soufflé, Jerusalem Artichoke & Saltbush, Parmesan & Lemon Myrtle

2002 Louis Roederer Cristal Brut Millesime, Champagne, France

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First Entrée

Mud Crab, Cauliflower & Vadouvan

2007 Georg Breuer Berg Schlossberg, Rheingau, Germany

2007 Fabien Stirn Riesling Schlossberg Cuvée Clément, Grand Cru, Alsace, France

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Second Entrée

Butter Poached Marron, Broad Beans, Braised Celery & Marron Veloute.

2010 Yeringberg Chardonnay, Yarra Valley, Australia

2010 Jean-Marc Pillot Chevalier-Montrachet, Grand Cru, Cote de Beaune, France

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First Main

White Rocks Veal, Mustard Leaf & Hand Rolled Macaroni

2009 Francois Lamarche La Grande Rue, Grand Cru, Cote de Nuits, France

2009 Alain Hudelot-Noellat, Romanée-Saint-Vivant, Grand Cru, Cote de Nuits, France

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Second Main

Sher Wagyu Porterhouse & Short Rib, Smoked Pomme Purée

1985 Château La Lagune, Haut Médoc, Bordeaux, France

1985 Château Palmer, Margaux, Médoc, Bordeaux, France

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Dessert

Violet, Milk & Chocolate

1983 Bodegas Toro Albala Don Pedro Ximénez, Gran Reserva, Montilla-Moriles, Spain

Petit Fours

Tea & Coffee