



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

André Simon 85th Anniversary Dinner at Stokehouse

Chef: Ollie Hansford

Organisers: Graeme Edwards & Tim Probert

Tuesday August 8, 2018

Appetisers

Fresh Australian oysters, finger lime, yuzu
King prawn taco, avocado, kale
Seared tuna, wasabi cream, sesame, soy
Fried chicken and caviar

NV Krug Grande Cuvée Brut, Champagne, France
2002 Vilmar & Cie 'Coeur de Cuvee' Premier Cru Brut, Champagne, France

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First Entrée

Hiramasa kingfish, koji, puffed rice, seaweed

2009 Egon Muller Scharzhofberger Riesling Kabinett, Mosel, Germany
2009 Georg Breuer Rudesheimer Berg Schlossberg Riesling, Rheingau, Germany

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Second Entrée

Torello veal tartare, tarragon, raw mushroom

2010 Ten Minutes by Tractor Wallis Chardonnay, Mornington Peninsula, Australia
2013 Domaine Buisson-Charles Corton-Charlemagne Grand Cru, Cote de Beaune, France

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Main

Grilled Australian beef, served with a variety of alliums
Radicchio salad, croutons, caramelised shallots, goats' cheese
Macerated zucchini, stracciatella, macadamia
Chips, chilli salt

2004 Vietti Lazzarito, Barolo DOCG, Italy
2005 Gerard Raphet Clos de Vougeot Grand Cru Vieilles Vignes, Cote de Nuits, France
2005 Domaine du Vieux Telegraphe Chateauneuf-du-Pape La Crau, Rhone, France (en Magnum)

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Dessert

Baked caramel apple, crème fraîche ice cream, apple skin butterscotch

2007 Chateau Rieussec, Sauternes, France

Tea & Coffee