

# COLGIN CELLARS WINE DINNER

## RECEPTION

Champagne

*Crispy Ikura  
yuzu aioli*

## FIRST COURSE

2019 Jubilation

*Foie Gras Terrine*

*plancha seared foie gras, pink pepper, fig & red beet chutney,  
toasted buttered brioche*

## SECOND COURSE

2014 Tychson Hill

2012 IX Estate

2015 IX Estate Srah

*Bordelaise Maine Lobster*

*bordelaise poached lobster, Paris button mushrooms, black  
berries, braised pearl onions & mini carrots*

## THIRD COURSE

2005 Cariad

*Black Truffle Prime Center Cut*

*roasted beef tenderloin, black truffle creamy cognac sauce, Yukon  
potato gratin, sauté green beans*

## FOURTH COURSE

*Cheese Course*

*truffled brie de Meaux, Roquefort & apricot terrine, goat cheese  
and figs, Quince paste, toasted almonds, toasts points*