



# *Tippler's 2018 Annual Dinner*

## *Menu*

### FIRST COURSE

**Chilled Pea Soup  
Lemon Gel, Pea Tendrils, Parm Frico**

*Wine Pairing: Matthias et Emile Roblin Origine Sancerre 2016*

### SECOND COURSE

**Seafood Terrine  
Locos Sprouts, Spring Radish, Carrot Mustard, Fried Bread**

*Wine Pairing: Ken Forrester Old Vines Reserve Chenin Blanc 2016*

### THIRD COURSE

**Ribeye, Romesco Sauce, Chimichurri, Green Garlic Foam, New Potatoes**

*Wine Pairing: Two Hands Max's Garden Heathcote Shiraz 2007*

### FOURTH COURSE

**Strawberry Torte  
Pine Nut Sofrito, Vanilla & Bourbon Ice Cream**

*Wine Pairing: M Trignon Muscat de Beaumes Venise NV, Domaine la Tour Vieille Banyuls Reserva NV*

### FIFTH COURSE

**Cheese & Chocolate**

*Wine Pairing: Jose Maria da Fonseca Vintage Port Doc Douro 2003*