



# Henschke Wine Dinner

*Hosted by Stephen & Pura Henschke*

Saturday 8<sup>th</sup> August Royal South Australian Yacht Squadron

5 Course Degustation \$95ph

Roasted parsnip and pear soup finished with smoked almond shards  
*With Johanne Ida Selma Blanc de Noir MD*

Salmon Ceviche dressed with confit ginger and citric acid on witlof with grapefruit segments  
*With 2014 Joseph Hill Gewürztraminer*

Roasted Chinese 5 Spice Quail Stack on cauliflower puree with honey soy reduction and  
melon ball halves and crispy leek nest  
*With 2013 Croft Chardonnay*

Middle Eastern Dukka Crusted Beef Fillet on smashed yams with a salted toffee shard, crisp  
sage and jus  
*With 2012 Mt Edelstone Shiraz*

Dark Chocolate and Macadamia Fudge with macerated raspberries, candied mint and a  
quenelle of mascarpone  
*With 2013 Henry's Seven blend Shiraz/Grenache/Mataro/Viognier*

**StickyTickets** 