



# Penfolds

*Wine Pairing Dinner*

*October 6, 2008*

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**Bin # 51**

**Eden Valley Riesling, '07**

**Hors d' Oeuvres**

Gaufrette potatoes with ahi tuna tartare

Prosciutto wrapped shrimp

Filet on brioche with béarnaise

Fingerling potatoes with crème fraiche and caviar

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**Thomas Hyland,**

**Adelaide, Chardonnay '07**

**Day Boat Sea Scallop**

Fresh Atlantic sea scallops pan seared topped with caviar set  
on a risotto and corn cake with a citrus beurre blanc

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**Bin # 128 Coonawarra, Shiraz '05**

**Bin # 28 Kalimna, Shiraz, '05**

**Duck Two Ways**

Fresh Muscovy duck breast seared med rare and duck leg confit served over a compote of duck,  
fresh figs and apple with a figues balsamique reduction sauce

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**Bin # 707, South Australia, Cabernet Sauvignon, '04**

**"RWT", Barossa Valley, Shiraz, '05**

**Veal Chop aux Morels**

Prime Veal Chop with locally harvested morels  
served with a cognac and veal jus with a touch of cream

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**Grandfather Tawny Port**

**Individual Chocolate Soufflé**

Double Belgium chocolate finished with chantilly cream and rich chocolate sauce.

Executive Chef ~ Luis Flores  
Sous Chef ~ Alan Rumsey

Maitre d' ~ Paul Delgado  
Sommelier ~ Erik Springer