



WINE DINNER

December 14th, 2018



First Course

Citrus Marinated Prawn a la Plancha

local seasoning peppers / purslane / radish / capers

Justin 2017 Sauvignon Blanc

Second Course

Duck Confit

poached pear / white beans / frisee / fennel /

dried cherries

Justin 2016 Justification

Main Course

Slow Braised Lamb Shank

pearl couscous / pomegranate / eggplant caviar /

roasted cayman tomatoes

Justin 2015 Isosceles

Dessert

Berry Dark Chocolate

stilton crumble / black currant cremeux /

smoked dark chocolate ganache

Justin 2012 Obtuse