

MENU

CANAPES

GOAT CHEESE ON TOAST WITH RED ONION JAM

OR

DUCK HOISIN CUCUMBER TORTILLA ROLL

Domaine Carneros Brut 2020

APPETIZER

PROSCIUTTO WRAPPED FIGS, GORGONZOLA STUFFING

Balsamic Onion Jam, Honey, Radicchio Orange Salad

OR

5 SPICED ROASTED PORK BELLY

Granny Smith Slaw, Apple Mustard Sauce

Calera Central Coast Pinot Noir 2022

MIDDLE COURSE

GOAT CHEESE MOUSSE, FIG JAM, PISTACHIO

Avocado, Beetroot, Toasted Walnut, Herb Vinaigrette

OR

SMOKED TOMATO SOUP

Basil Cream

Domaine Carneros Pinot Noir 2020

MAIN COURSE

SLOW-ROASTED LAMB ROLL

Goat Cheese Spinach Stuffing, Rosemary Lamb Jus

OR

ROASTED CORNISH HEN, MUSHROOM STUFFING

Sauté Green Pea, Demi Glaze, Mashed Potato, Vegetable Bundle

DuMOL "Ryan" Russian River Valley Pinot Noir 2022

Kosta Browne Sta. Rita Hills Pinot Noir 2022

DESSERT

WHITE & DARK CHOCOLATE RASPBERRY TART

Raspberry Coulis, Strawberry Sorbet

OR

CHILLED CHOCOLATE FONDANT

Coffee Ice Cream, Salted Butter Caramel Sauce, Mixed Berries

Duckhorn Goldeneye Pinot Noir 2022

CHEESE PLATTER TO SHARE

Saturday, March 28th at 6:30 PM

\$195/ per person

inclusive of service charge

Reserve: goslingslimited.com