

A formal steak dinner - February 13, 2020

Soup

Carrot soup with citrus gastrique

Wine: dry Riesling or Chardonnay

Amuse Bouche

Thai green pancake with green curry shrimp and salad

Wine: Chardonnay or Viognier

Starter

**Warm tart with balsamic glazed mushrooms
Balsamic glazed mushrooms served in a potato nest (gf option)**

Venetian meatballs with a smoked tomato chutney

Wine: Pinot noir or Zinfandel

Meat

Grilled T-Bone steak, za'atar roasted carrots, roasted herbed baby potatoes

Wine: Cabernet or Cabernet blend

Dessert

**Fantastic strawberry ice cream, balsamic drizzle
Spiced carrot cake**

Wine: Sauterne

Chocolates

