



## *Penfolds Wine Pairing Dinner*

### 1<sup>ST</sup> COURSE

Penfolds “Bin 311”, Chardonnay 2022

Watermelon Salad | *Crispy Prosciutto di Parma, Basil Oil, Goat Cheese, Mint Chiffonade, Sea Salt, Scallions*

### 2<sup>ND</sup> COURSE

Penfolds “Bin 389” “Baby Grange”, Cabernet Shiraz 2021

San Daniele Prosciutto Rolls | *Asian Pears, Daikon Sprouts, Wasabi Aioli*

### 3<sup>RD</sup> COURSE

Penfolds “Bin 704”, Cabernet Sauvignon 2021

28 Day Dry Aged Prime Center Cut Rib Eye | *Roquefort Cheese, Horseradish Whipped Potatoes, Grilled Baby Carrots*

### 4<sup>TH</sup> COURSE

Penfolds “St Henri”, Shiraz 2020

Seared Snake River Farms American Wagyu Filet | *Mushroom Parmesan Polenta, Roasted Baby Pattypan Squash*

### 5<sup>TH</sup> COURSE

Penfolds “Grandfather 20 Yr. Rare”, Tawny

Deconstructed Carrot Cake | *Walnut Brittle, Orange Tuille, Butterscotch Sauce, Cream Cheese Frosting*

*Penfolds*<sup>®</sup>