



# Australian Wine Dinner

Tuesday, October 9<sup>th</sup>

6:30 pm Reception

7 pm Dinner

## Five Courses with Wine Pairings

\$70 + gratuity & tax

**advanced ticket purchase required**

Chef: Alex Thacker

Sommelier: Bryan Coats

### RECEPTION / HORS D'OEUVRES

Red Snapper Crudo *sesame and ponzu*

Compressed Heirloom Tomato Terrine *basil, vinaigrette, bonita flakes*

Salmon spread *crostini, pickled onion*

Pan Seared Brie *poached pear, raisin purée*

Wine pairing: Semillon, Brokenwood

### FIRST COURSE

#### Bay Scallop Chowder

*chive, crispy bacon*

Wine pairing: Chardonnay, Shoofly

### SECOND COURSE

#### Seared Arctic Char

*plumcot glaze, wild rice risotto, toasted wild local mushrooms*

Wine pairing: Pinot Noir, Innocent Bystander

### THIRD COURSE

#### Slow Cooked Brisket

*pear-port reduction, rainbow carrots, manchego polenta, kohlrabi pickles*

Wine pairing: Shiraz-Grenache-Mourvedre Blend, John Duval Plexus

### FOURTH COURSE

#### Anise Cookies

*peach conserve*

Wine Pairing: Semillon-Sauvignon Blanc, d'arenberg The Noble Botryotinia Fuckeliana

SoBo Café follows sustainable practices by composting food waste & recycling glass, metal, plastic & paper products.