



金冠閣

TORBRECK 20TH RUNRIG
VINTAGE DINNER

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Canapés

Steamed scallop lightly seasoned with rock salt
Topped with XO sauce, bonito flake and micro celery
The Steading Blanc Marsanne Rousanne Viognier 2018

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1st Course

Peking duck pancake
With leek, cucumber and plum sauce
Hillside Grenache 2016
Harris Grenache 2017

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2nd Course

Mt Leura lamb cutlet in Mongolian sauce
With sautéed kai lan leaves, roasted leek
The Factor Shiraz 2016
The Descendant Shiraz Viognier 2016

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3rd Course

Char Siu marinated Wagyu beef, sugar snaps sautéed
with honey and black pepper
Served in rice paper basket
RunRig 2004 – en magnum
RunRig 2010 – en magnum

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4th Course

Slow cooked Riverine beef tenderloin, truffle jus
Served with roasted pork & egg white fried rice
RunRig 2013 – en magnum
RunRig 2016

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Dessert

Raspberry & Lychee Namelaka
The Bothie Frontignac 2014

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