

20 APRIL 2017  
VIP MENU

# MINOR

AWARDS OF EXCELLENCE

## YEAR 2016

### Amuse

Chilled spiced gazpacho / crisp salmon skin wafer



Cured petaluma ocean trout with a citrus quinoa salad  
Lemon marmalade, alba honey, wild flowers



Roasted pumpkin soup with crayfish, wakame and shiso cream



Cranberry ice with red berries and lychee



Tournedos rossini

Grilled beef medallion, foie gras, truffle shavings and a Madeira glaze



Saffron poached packham pear, spiced mascarpone cream  
Pistachio biscotti and cinnamon ice cream