

# VIDAL

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RESTAURANT

## Chefs Tasting Menu

AMUSE BOUCHE  
Chefs selection

PAN SEARED NEW ZEALAND SCALLOPS  
Tempura roe, rocket nuggets, sweet garlic emulsion, pine nuts, lemon and confit  
tomatoes  
*Vidal Chardonnay 2009*

ROAST BLACK PUDDING  
Shallot ice cream, sesame crisp, pancetta, smoked potato  
whip and cider jus  
*Vidal Riesling 2009*

CITRUS SORBET

TODAYS MARKET FRESH FISH  
Spanner crab arancini, pancetta wrapped white asparagus, wilted rocket, maitaise  
sauce  
*Vidal Reserve Chardonnay 2008*

VENISON FILLET  
Butternut squash puree, Jerusalem artichokes, NZ spinach  
and blueberry jus  
*Vidal Reserve Syrah 2007*

OPERA GATEAUX  
Coffee and chocolate layered torte, mochachino ice cream,  
kahlua and coffee crisp  
*Clearview Estate Sea Red 2009*

\$99.00 per person

*\$140.00 with matching wines*

