

PHILIP SHAW
HIGH ALTITUDE COOL CLIMATE

Wine Dinner

THURSDAY 7 MARCH • 7PM

Menu

Course 1

Fresh oysters with citrus vinaigrette *GF DF*

Course 2

Pumpkin ravioli with sage

Course 3

Pan seared scallop with lemon garlic sauce *GF*

Course 4

Pork tenderloin with frisée salad of pears,
blue cheese and hazelnuts *GF*

Course 5

Vanilla poached pear with crème anglaise *GF*



This event is a set menu and no changes can be accommodated.