



# PIKES WINE DINNER

## COURSE 1

PACIFIC XL OYSTERS WITH CHAMPAGNE VINEGAR AND SALMON ROE.

*2022 Traditionale Riesling*

## COURSE 2

NEW ENGLAND STYLE CREAMY CLAM AND POTATO CHOWDER.

*2022 'Luccio' Fiano*

## COURSE 3

WILD MUSHROOM RISOTTO, TRUFFLE PASTE, CRISPY POTATO NOODLES  
AND BABY HERBS.

*2021 'The Assemblage' Grenache Shiraz Mourvèdre*

## COURSE 4

PAN FRIED EYE FILLET SIDED WITH WRAPPED PROSCIUTTO  
AND ASPARAGUS SWORD, YUZU MUSHROOMS AND RED WINE JUS.

*2020 'Homage' Cabernet Malbec*

## COURSE 5

'LITTLE CREEK CHEESE' PLATE FOR ONE, CRISPY LOVOSH BREAD, FIG PASTE  
MUSCATEL

*2021 'Olga Emmie' Riesling*

*\*SUBJECT TO CHANGE*

