



**FRENCH
CONNECTION**

WINE DINNER

Discover a selection of fine wines which styles and varietals originated in France, nowadays being made in other parts of the world. Join this event hosted by our Sommelier and Chef

Tian of Tourteau Crab and Avocado

Brie Mousse, Micro Leaves

Bellavista Brut Franciacorta DOCG 'Vittorio Moretti' Lombardy, Italy



Marinated Chicken and Goat Cheese

Garlic and Lemon Butter

Fromm 'La Strada' Chardonnay, Marlborough, New Zealand



Crispy Sticky Pork Belly

Pomegranate Sauce

Meyer Näkel Blauschiefer Spatburgunder Trocken, Ahr, Germany



Grilled Beef Tenderloin

Celeriac Puree, Baby Vegetables and Morel Mushroom Sauce

Emiliana 'Signos de Origen' Carmenere, Colchagua Valley, Chile



Tropical Fruit Cheesecake

Yalumba 'FSW8B' Botrytis Viognier, South Australia, Australia

Saturday, October 20th at 19:30
Aqva Restaurant – \$90 ++/per Person