



La Locanda
RISTORANTE ITALIANO

Wine Dinner 2022

Thursday, November 17, 2022

Hors D'oeuvres

Chef's Selection

~ *Saint Kilda Brut Cuvee (South Australia) ~*

First Course

Pumpkin & Buttenut Squash Bisque

finished with a Basil Cream Swirl and Cinnamon Croutons

~ *Vasse Felix Chardonnay Filius (Margaret River, AUS) ~*

Second Course

Baby Spinach & Endive Salad

with Warm Bacon Dressing and Jumbo Seared Scallops,
finished with Goat Cheese Crumbles & Candied Walnuts

~ *Nautilus Estate Sauvignon Blanc (Marlborough, NZ) ~*

~ *Intermezzo* ~

Third Course

Grilled Australian Lamb Loin

finished with a Blue Cheese Demi Glace Sauce,
served with Mint Pesto Orzo & Roasted Tomato

~ *Henschke Henry's Seven (Barossa, AUS) ~*

Fourth Course

Down Under Surf & Turf

Roasted Aussie Buffalo Tenderloin & Crispy Fried Lobstair Tail,
sauced with Natural Ajujs & Sweet Chili Glaze,
served with Farro Risotto & Roasted Carrot Puree

~ *Penfolds "Bin 407" Cabernet Sauvignon (Barossa, AUS) ~*

Dessert

Baked Apple Blossom Tart

Served with Warm Caramel Sauce, Vanilla Ice Cream,
whipped Cream & Berry Garnish

~ *Yalumba Estate Winery Antique Muscat ~*