

## *Buttered Hors D'oeuvre*

Tuna Tartar, Seaweed Salad Wonton Crisp, Ponzu  
Roasted Poblano and Sweet Potato Jonny Cake, Aquidneck Lobster and Citrus Butter  
Curried Lamb on Crispy Fry Bread  
Miso Scallop Tempura Nest with XO Sauce

**2008 PENFOLDS THOMAS HYLAND RIESLING , SOUTH AUSTRALIA**

## *First Course*

Green lipped mussels, prawns & bay scallops,  
fettuccine in sweet corn cream, uni foam and crispy squash blossom

**2006 PENFOLDS YATTARNA CHARDONNAY, SOUTH AUSTRALIA**

## *Second Course*

Pepper bacon wrapped Elysian Fields Lamb,  
creamy polenta, ratatouille and thyme jus

**2004 PENFOLDS RWT SHIRAZ , BAROSSA VALLEY, AUSTRALIA**

**2005 PENFOLDS ST. HENRI SHIRAZ, SOUTH AUSTRALIA**

## *Third Course*

Hereford Beef tenderloin, Roasted Hudson Valley Foie Gras,  
Lobster mushroom ragout

**2005 PENFOLDS BIN 707 CABERNET SAUVIGNON, SOUTH AUSTRALIA**

## *Dessert*

Gippsland Blue Crème Brûlée, poached husk berries & wild strawberries  
with Macadamia Nut Praline

**N/V PENFOLDS GRANDFATHER TAWNY PORT, BAROSSA VALLEY**