

VEGETARIAN DISCOVERY MENU

\$110 PER PERSON
\$170 WITH WINE PAIRING

COURSE 1

2015 PROJECT SEMILLON SAUVIGNON BLANC
AUTUMN VEGETABLES, MACADAMIA AJOBLANCO, SALSA VERDE

COURSE 2

2017 CHENIN BLANC AND 2018 PROJECT CHENIN VIOGNIER
PUMPKIN, DUCK EGG, KIMCHI, CALENDULA, PUMPKIN SEEDS

COURSE 3

2011 CHARDONNAY
CAULIFLOWER, MUSTARD, ONION, BLACK GARLIC, NETTLE

COURSE 4

2014 MJW CABERNET SAUVIGNON
ROOT VEGETABLES, KING BROWN MUSHROOMS, HAZELNUTS

COURSE 5

2016 PROJECT UII SYRAH AND 2016 SHIRAZ
QUINOA, AGED BEETS AND CARROTS, RADISH, DAVIDSON PLUM

COURSE 6

CABERNET, RHUBARB, ROSELLA, YOGHURT

COURSE 7

CHOCOLATE, BANANA, PEANUT, MISO, BROWN BUTTER

OPTIONAL CHEESE COURSE

HALL'S SUZETTE, SPICED FIG, WARM BRIOCHE \$15

VOYAGER ESTATE
M A R G A R E T R I V E R