

NERUDA PRESENTS

THE AUSTRALIAN PREMIUM
WINE COLLECTION

WITH DAVID COY
OF TAPWC

THURSDAY, NOVEMBER 1, 2007



COURSE 1

2005 PIKE & JOYCE, SAUVIGNON BLANC
ADELAIDE HILLS

WALNUT ENTRUSTED GOAT CHEESE
WITH SPRING GREENS AND APPLES

COURSE 2

2005 RUTHERGLEN ESTATES "ALLIANCE"
MARSANNE / VIOGNER
RUTHERGLEN, VICTORIA

HALIBUT WITH MINT CITRUS SALSA VERDE
WITH ROASTED BRUSSELS SPROUTS

COURSE 3

2005 HILL OF CONTENT, PINOT NOIR
ADELAIDE HILLS

GRILLED WILD BOAR CHOP
WITH POMEGRANATE AND ORANGE GLAZE

COURSE 4

2004 ELDERTON, SHIRAZ
BAROSSA VALLEY

PAN SEARED DUCK BREAST
WITH SAUSAGE AND LENTILS

COURSE 5

2004 ELDERTON, CABERNET SAUVIGNON
BAROSSA VALLEY

LAMB BOULETTES ON SPAGHETTI
TOSSED WITH LEMON AND FRESH HERBS



RECEPTION AT 6:30 P.M.
SEATING BY 7:00 P.M.
\$75~ PER PERSON PLUS TAX AND GRATUITY



CHEF RICK COUNTS
WWW.NERUDA2DINE.COM