

Scusi Restaurant & Drakesbrook Winery — Wine Night

\$150 per person 10% discount for tables of ten

Tuesday 5th July 2011

Degustation menu

First Course

Natural oysters with horseradish Pannacotta

Lock & Key NV Sparkling Chardonnay Pinot Noir

Second Course

Skewered grilled scallops with Panzanella salad

Drakesbrook 2010 Sauvignon Blanc

Third Course

Chicken breast saltimbocca on garlic Crostini

Choice of Drakesbrook 2010 Chardonnay or 2009 Cabernet merlot

Palate Cleanser – Raspberry sorbet

Fourth Course

Honey Glazed duck breast served with sweet corn risotto infused with Conti truffle olive oil

Drakesbrook 2010 Shiraz

Fifth Course

Braised Beef cheeks, potato & apricot bobotie, cauliflower soubise, half roasted tomato & red wine jus

Drakesbrook 2009 Cabernet Sauvignon

Sixth Course

Choca-chino Trilogy – white chocolate mousse with raspberries, chocolate mud cake & Chocolate

Kahlua Cheesecake

Drakesbrook 2009 Rosé

Seventh Course

Royal Delight – Grand Marnier, Bailey's Irish cream, Tuaca, Liqueur, 1 shot espresso with a scoop of vanilla bean ice cream