

PARLOUR BYBTONK

The Winery Dinner!

Monday 7th April

Champagne Cuvée Supérieure Brut NV, Louis Casters (Vallée de la Marne/France)

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For the Table

Warm Freshly Baked Soda Bread with Whipped Butter

**Pheasant Eggs, Celery Salt & Mayonnaise
Chestnut Hummus & Rosemary Pitta Bread
Chicken Liver Pate with Apple & Parsley
'Back Door' Smoked Salmon**

Qvinterra Riesling trocken 2013, Kühling-Gillot (Rheinhessen/Germany)

Pinot Noir 2011, Nelles (Ahr/Germany)

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Chicken Kyiv

Single Vineyard Chardonnay 2010, Wedgetail (Yarra Valley/Australia)

Chateau Haut Lavallade 2010 (Saint-Emilion/Bordeaux/France)

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Tymsboro' with Fresh Oatcakes

Gäns Riesling trocken 2011, Lubentiushof (Mosel/Germany)

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**Flaming Marshmallow Wagon Wheels
& Arctic Rolls in Various Guises**

Raboso Fiore Rosso Frizzante 2012, Bosco del Merlo (Veneto/Italy)

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Naïve Chocolate Salted Caramel Rolos

'Beer is made by men, wine by God.'

Martin Luther