

Stone Cliff Inn and Maysara winery

Welcome you to
A Wine and Food Extravaganza!
September 21st, 2017 6:00 pm
\$85/guest, gratuity included

The following menu has been crafted for you by our culinary team to delight your senses and pair perfectly with the wines selected from Maysara's line up of amazing wines

Reception

Prosciutto and melon Smoked Salmon and cucumber roll

Arsheen Pinot Gris 2015 Jamsheed Pinot Noir 2012

First Course

Foraged Wild Mushrooms served with a risotto cake

Cyrus Pinot Noir 2011

Second Course

Grilled Avocado, Caprese salad, Poached Blue Prawn

Anahita Riesling 2016

Third Course

Halibut cheeks, red quinoa, arugula, caper dill buerre blanc

Autees Pinot Blanc 2015

Fourth Course

Tenderloin of Beef Wellington, foie gras, foraged mushrooms, snow pea puree, Pinot Noir demi glace

Asha Pinot Noir 2010

A special tasting from Tahmine's first vintage! A surprise but it's going to be awesome!

Fifth Course

Sparkling Rose poached summer peach, mascarpone, amorette, almonds, lemon

Sparkling Rose of Pinot Noir NV