

Aubaine/Lytle-Barnett Wine Dinner

Passed Hors d'Oeuvres

Spring Chicken Pot Pie Bite
Cod Fritters with House Tartar Sauce

2017 Lytle-Barnett Brut

First Course

Glazed Oyster & Osetra Caviar

potato leek puree

2018 Lytle-Barnett Blanc de Noir

Second Course

Crispy Sweetbreads

thyme biscuit/ local wildflower honey drizzle

2022 Aubaine Chardonnay

Third Course

Pan Seared Trout

spring vegetable risotto/ pancetta/ truffled parmesan cream

2021 Aubaine "Estate" Pinot Noir

Fourth Course

Grilled Marinated Lamb Lollipops

roasted garlic & coriander chick peas/ fried eggplant/ salsa macha

2022 Aubaine "Joie" Pinot Noir

Dessert Course

Strawberries

2017 Lytle-Barnett Brut Rose

