



THE ALBANY CLUB

A Platinum Club® of the World
☆☆☆☆

Wine Appreciation Luncheon

“ Same Grapes - Different Hemispheres”

FRIDAY, APRIL 27TH, 2018

Reception

CURED SALMON SPOON WITH PICO DE GALLO

MARINATED PINEAPPLE & APPLEWOOD SMOKED EEL BROCHETTE

ROAST CRIMINI MUSHROOM STUFFED PROSCIUTTO & ROARING FORTIES
AUSTRALIAN BLUE CHEESE

Beringer Sparkling White Zinfadel ---- Napa Valley

First Course

CRABMEAT, APPLE AND MANGO SALAD ON CUMIN APPLE CHIPS

**Robert Mondavi Private Selection Chardonnay----Napa
Jacob's Creek Reserve Chardonnay ,Adelaide Hills, South Australia**

Main Course

CABERNET SAUVIGNON BRAISED BEEF SHORTRIB
ON PARSNIP & TURNIP PUREE

spring peas and leeks

**Franciscan Cabernet Sauvignon 2014, Napa Valley
Wynns Coonawarra Estate, The Siding Cabernet Sauvignon, South Australia**

Dessert

RHUBARB FRITTERS
kefir & chamomile honey

Reception: 12:00 PM | *Lunch:* 12:30 PM

Members & Spouse: \$79pp

(plus taxes & house charges)