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# Vegan Degustation

## Winter 2017

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### Menu

95.00/person

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#### CANAPÉS

*Garlic, rosemary and orange zest  
marinated Willunga olives  
and spiced Willunga almonds*

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#### AMUSE BOUCH

*Cream of Jerusalem artichoke soup with chive oil  
and garlic crouton*

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#### MUSHROOMS

*Sautéed field mushrooms and fried enoki  
with vanilla parsnip, silken tofu, toasted hazelnuts  
and pumpernickel crumb*

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#### BEETROOT

*Roast and carpaccio beetroot  
with dill soy curd, smoked walnuts  
and seed crackers*

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#### SORBET

*Persimmon and pear sorbet with  
a splash of The Witches Berry Chardonnay*

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#### ONION

*Onion fritter, torched leek and black garlic puree  
with roast cauliflower, sherry currants  
and pepita gremolata*

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#### LANYAP

*Salty caramel tapioca with walnut and oat granola*

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#### DESSERT

*Mango, macadamia and green pepper fudge  
with coconut sorbet and lime croquant*

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#### PETIT FOURS

*An assortment of sweet bites*

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### Wine Pairing

Optional—55.00/person

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**NV POLLYANNA POLLY**  
*Chardonnay Pinot Noir  
Pinot Meunier*

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**2016 THE HERMIT CRAB**  
*Viognier Marsanne*

**2016 THE OLIVE GROVE**  
*Chardonnay*

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**2016 STEPHANIE THE GNOME**  
*Shiraz Sangiovese*

**2015 THE FERAL FOX**  
*Pinot Noir*

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**2013 THE DERELICT VINEYARD**  
*Grenache*

**2014 THE TWENTYEIGHT ROAD**  
*Mourvèdre*

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**2015 THE NOBLE MUD PIE**  
*Viognier Arnies*

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*(Additional option—5.50)*

*Espresso coffees, whole leaf teas or  
herbal infusions*

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*Winter 2017*

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*As with all our menus, we approach our vegan offerings with the same dedication to satisfy the palate and feed the soul.*

*—Jo Reschke*

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**Wine Pairing**

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