

Melbourne Cup 2011

Melbourne Cup Tasting

“A casual degustation of 7 courses with a glass of
Louis Roederer Brut Premier Champagne”

Freshly Shucked Oysters with Champagne Jelly

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Baked Mini Barossa Valley Camembert with Pickled Mushroom & Hazelnuts

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Chicken Liver Pate, Celeriac & Nashi Pear Remoulade

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White Wine Cured Salmon, Green Beans, Roast Beets, Horseradish Dressing

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Poached & Truffled Chicken, Walnuts, Celery Salad

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Warm Salad of Swiss Browns, Roast Pumpkin, Hazelnuts, Stracchino & Vincotto

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Strawberries & Cream, Smashed Meringue

When – Tuesday 1st November

Time – Midday

Where – 2 Kings Cross Road, Potts Point

Cost - \$60pp

(7 course tasting menu & glass of French Champagne)

Bookings Essential

(02) 9380 4252 or info@timetovino.com