

Rhonda's 60th

Chez Boyle

12 January 2010

A progressive dinner via some of the world's great chefs, restaurants and food writers

To start:

- Pork rillettes
 - Cheese and cumin tartlets
 - Anti pasta salsa
 - Stuffed cherry tomatoes
 - Mushroom vol-au-vents
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- ❖ Kir Royale with Tasmanian "cassis"
 - ❖ Kreglinger Brut de Blancs 2003 (Pipers Brook)
 - ❖ Mia Valley Red Cloud Sparkling Shiraz 2006 (Heathcote)

Entrees:

- Robert Carrier's gazpacho
 - Robin Boyle's* Bukhara dahl
 - Champagne and Pernod granita
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- ❖ Chartley Estate Pinot Gris 2009 (Tamar Valley)
 - ❖ Waterton Riesling 2008 (Tamar Valley)
 - ❖ Waterton Late Picked Riesling 2008 (Tamar Valley)

Main courses:

- Charmaine Solomon's Thai garlic chicken and noodle salad
 - Damien Pignolet's green salad
 - Phillip Searle's pot roasted oyster blade
 - Red wine granita
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- ❖ Dalrymple Pinot Noir J29 Block 2006 (Pipers Brook)
 - ❖ Mia Valley Shiraz-Cabernet 2006 (Heathcote)
 - ❖ Mia Valley Shiraz 2006 (Heathcote)

Desserts:

- Chez Panisse sorbet bombe
- Sasha Esipoff inspired chocolate mousse with berries

To finish:

- Florentines

* Psychiatrists report that delusion sets in quickly on early retirement.