



WINTER DINNER AT AL DENTE

Food Master: Julee Andersen Wine Master: Janne Williams

We were fortunate to enjoy a delightful evening in a large space dedicated to our group on a cold and wet wintry night. Unfortunately we had 3 last minute scratchings for health reasons, including Julee who had done all the hard work setting this evening up via her role as Food Master.

We started with Assaggini (small bites). These included Pork Terrine and pistachio , an Oyster in a very zesty vinegar dressing, and Tarallo with Grana Padano and Freeze Dried Truffle (this is a newer product , coming from the Mornington Peninsula).

There was a change to our most frequent wine of choice to start such functions ie Champagne. We enjoyed Domaine Besson Chablis 1er Cru “Mont de Milieu” 2014. It turned out to work very well with two of the Assaggini , and several ladies commented that it was good to experience a change in wine style.

On to Entrée which was a showcase for one of the restaurants specialities, fresh pasta. We had Tortellini al Fungi with Chestnut. Truly delicious and beautifully textural. We carried over the Chablis to try with this course and it worked well by contrasting the richness of the dish with the minerality and acidity of the wine. We also served a Pinot Noir, Bindi Wine Growers Original Vineyard Pinot Noir 2010. The flavours in this wine also worked well with the dish via their complementary characteristics , earthiness for example.



Main Course was Guanacia di Manzo (Beef Cheek) with Pureed cauliflower and saffron polenta. Melt in the mouth Ox Cheek in a rich unctuous sauce with slight sweetness (apparently it had some chocolate in it). This time the wines were masked and based on the theme of all being Blended styles from our cellar. Both wines were in very good condition and both were able to resonate with the dish. Popular best match was about 50/50 for the ladies. The wines were Clonakilla Shiraz Viognier 2008, and Cullen Diana Madeline Cabernet Merlot 2008 (actually this wine also has small quantities of Petit Verdot, Malbec and Cabernet Franc)



We then had a tasting portion of masked single bottle wine from our cellar which was also a blended wine. Most people worked out it was a Cabernet/Shiraz but we were fooled by its age. It was a Penfolds Bin 389 from 1999, its colour and freshness belied its 23 years age.



The dinner was completed with a dessert called Latte e Miele (Milk and Honey) . It was both light and refreshing on the palate, an excellent end to our dining experience.

So, if you get the opportunity to go to this restaurant you will not be disappointed. When you go mention our LWFS dinner as they would enjoy the feedback and affirmation.

