



HENSCHKE

WINE DINNER

FRIDAY 16TH OF SEPTEMBER 2022

CANAPÉS

Aged Polanco caviar,
creme fraiche & chive tartlet

Gruyere & Piment d'Espelette gougère

Johanne Ida Selma Blanc de Noir MD

Pink pepper cured kingfish tartare,
noir de jambon, Provence vegetable
nage, French radish

Julius Riesling 2022
Julius Riesling 2010

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Dry aged local duck breast,
petit cassoulet of confit quail,
Toulouse sauce, broad beans

The Wheelwright 2017
Mount Edelstone 2017

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Star anise braised black market beef,
salt baked celeriac, truffled horse
radish cream, pomme paille

Hill of Grace 2017
Hill of Grace 2010

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Tête de Moine et Noix
Swiss Jura semi hard cows milk cheese,
walnut mousse, smoked pear

Noble Semillon 2016

TO FINISH

Griottines Cherry dark chocolate

Entrecôte