

# BISTRO 10 ACRES

## DINE AROUND

\$45 SET MENU

### FIRST COURSE

Choice of

#### ROASTED BEETS

guajillo dressing, dukkah walnut, arugula, goat cheese ajo blanco

Suggested pairing: Monte Creek - Pinot Noir

#### HUMBOLDT SQUID

romesco, olives, chorizo, lemon aioli

Suggested pairing: Quails Gate - Chenin Blanc

#### ASHMEAD FARM GLAZED LAMB CHOP

sticky chili garlic sauce (+\$6.50)

Suggested Pairing: Monte Creek - Pinot NOir

#### BEEF CARPACCIO

gribiche aioli, balsamic, arugula, reggiano parmesan, crostinis

Suggested pairing: Mt Boucherie - Merlot

### PASTA COURSE (+\$7.50)

Choice of

#### VONGOLE

manila clams - garlic - onions - cherry tomatoes - chillies -parsley

Suggested pairing: Laughing Stock - Pinot Gris

#### AGLIO E OLIO

confit tomatoes - garlic - shallots - chillies - herbs - pangrattato

Suggested pairing: Pierre Sparr - Riesling

### SECOND COURSE

Choice of

#### ¼ ROTISSERIE CHICKEN

rosemary smashed potatoes, gravy, seasonal vegetable

Suggested pairing: Jackson Triggs - White Meritage

#### PAN SEARED SALMON

warm potato salad - greek yogurt dressing - fennel and onion

soubise - arugula, celery, peas (+\$7.95)

Suggested pairing: Quails Gate - Chenin Blanc

#### PORK SCHNITZEL

mushroom cream sauce, mashed potatoes

Suggested Pairing: Pierre Sparr - Riesling

#### DUCK CONFIT SALAD

smoked yogurt, arugula, fennel, walnut dukkah, chutney, jus

Suggested Pairing: Mt Boucherie - Merlot

#### 8OZ SIRLOIN STEAK

Gruyere potato gratin, arugula salad, jus, chimichurri (+\$9.95)

Suggested Pairing: Matchbook - Cabernet Sauvignon

#### SEAFOOD CANNELONI

ricotta, spinach, crab, shrimp, tomato vodka sauce, garlic bread

Suggested Pairing: Laughing Stock - Pinot Gris

### THIRD COURSE

Choice of

#### SEASONAL CHEESECAKE

coulis, streusel, Chantilly cream

Suggested pairing: Monte Creek - Brut Rose Sparkling

#### CHOCOLATE CAKE

coulis, streusel, Chantilly cream

Suggested pairing: Mt Boucherie - Merlot

#### HOUSE MADE ICE CREAM OR SORBET

Suggested Pairing: Monte Creek - Pinot Noir

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