

# Vergina's Long Table Event



## First Course

Pan Seared Jumbo U-10 Scallops Served Over Tricolor Salad  
with Bosch Apple Vinaigrette and a Touch of Dijon Mustard  
LOUIS JADOT CHABLIS

## Second Course

Braised Lamb Ravioli with Shaved White Alba  
Truffles Served in a Morel Mushroom Sauce with  
a Touch of Parmesan Cream  
MACMURRY ESTATE PINOT NOIR

## Third Course

Madagascar Tiger Prawns Finished in Pernod  
and Garlic Butter Sauce Served with Purple Mashed  
Potatoes and Fava Bean Coulis  
KIM CRAWFORD SAUVIGNON BLANC

## Fourth Course

Vanilla Panna Cotta Finished in Sweet Fig and  
Port Reduction with Crispy Mille Foglie  
20 YEAR AGED PORT

