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