

# PETER LEHMANN WINE DINNER

## **Amuse bouche**

Scallop, spinach, kataifi & chervil (GF\*)

## **First Entrée**

Salmon tartare, horseradish cream,  
avocado, chives & sorrel (GF)

## **Second Entrée**

Pork wellington, swiss brown, dutch  
carrot, mustard & nasturtium

## **Main course**

Beef tenderloin, polenta, caramelised  
onion, broccoli & verbena (GF)

## **Dessert**

Coconut lime mousse, mango,  
meringue & mint (GF)

THE WINE ROOM