

HARRY'S ON BUDERIM
THURSDAY 14TH FEBRUARY 2018
VALENTINES DAY DEGUSTATION

BY CHEF STUART BELL

Salad of Mooloolaba Prawns

Lychee, asparagus, light bisque vinaigrette

2013 Domaines Schlumberger "Les Princes Abbé's Gewurztraminer, France



Marinated Quail

Fig, crispy prosciutto, black barley

2014 Amadio, Heritage Selection, Montepulciano, Adelaide Hills, SA



Crispy Skin Humpty Doo Barramundi

Grapefruit, leek, potato, Fraser Isle Spanner Crab emulsion

2014 Domaine William Ferve, Chablis, Burgundy, France



Spiced Duck Breast

Roast pumpkin, cherry relish, confit leg croquette

2017 Thousand Candles Pinot Noir, Yarra Valley, VIC



Poached Peaches with Raspberry Cake

Raspberries, white chocolate and verbena parfait

or

Say Cheese!!

A Taste of Australian and International Cheeses

2016 Coteaux Du Layon 'Carte D'Or' Baumard, France

FIVE COURSE DEGUSTATION MENU: \$99

FIVE COURSES WITH MATCHING WINES: \$159