

SEQUOIA

Truffle Dinner

Assiette of New season Jerusalem artichokes

Truffled leek, duck egg emulsion, Adelaide Hills black truffle

Charles Heidsieck Brut Reserve, Reims, France

Mayura Station MB9+ wagyu

Red wine essence, truffled pomme puree, pickled pine mushrooms

Penfolds BIN 28 Shiraz, Barossa Valley, Australia

or

Pot roast celeriac

Witlof, baby brassicas, porcini and truffle dashi

Ashton Hills Piccadilly Valley Chardonnay, Adelaide Hills, Australia

Chocolate marquise

Balsamic vinegar, Extra virgin olive oil, Murray River salt, Adelaide Hills black truffle

Seppeltsfield Para 10yo Tawny, Barossa Valley, Australia

Sides

Triple cooked kipflers

Truffle emulsion, aged parmigiana Reggiano

Garden salad

Wattle balsamic, pickled shallot

