

# POPINJAYS

A MASQUERADE OF ART

Friday, 22 March 2019

FOIE GRAS TERRINE AND SMOKED EEL

honey bean, green asparagus

Casamatta Rosso, Bibi Graetz, Tuscany, Italy, 2016



INK RISOTTO AND OBSIDIAN SHRIMPS

lobster emulsion

Riesling, Art Series, Leeuwin Estate, Margaret River, Australia, 2017



POACHED JOHN DORY AND STUFFED SQUID

aïoli, bouillabaisse sauce

Gewürztraminer, Les Folastries, Josp Meyer, Alsace, France, 2015



PASSIONFRUIT TARTLET

hazelnut crunchy, Dulce de leche cream, citrus & mint sorbet

\$1,900 per person