

Gipsie Jack

WINE DINNER
MENU

HORS D'OEUVRES

GREEN TOMATO | DUCK LIVER | SALMON
AND EGG

WITH 2008 BLANC DE BLANC

PRE ENTREE

SOUR CREAM | COMPRESSED CUCUMBER
AND FENNEL SAND

WITH 2017 GIPSIE JACK PINOT GRIS

ENTREE

SCALLOP CEVICHE | TOMATO | RADISH
AND FINGER LIME

WITH 2017 SAUVIGNON BLANC

PRE MAIN

PORK BELLY | POMME SOUFFLE
AND PLUM

WITH 2014 GIPSIE JACK TERRIOR (SHIRAZ
CABERNET) & 2014 GIPSIE JACK MALBEC

MAIN

LAMB ASSIETTE | PITHIVERE | SNOW PEAS
MORREL AND GOATS CHEESE

WITH 2014 JOHN'S BLEND CABERNET
SAUVIGNON

DESSERT

NUTMEG | COCOA TUILLE | BLACKCURRANT
STRAWBERRY AND GINGER

WITH 2014 BEN POTTS SHIRAZ



HELLENIC CLUB
2014 California Street