

# THE GRAPe TAKEOVER DINNER 5<sup>TH</sup> NOVEMBER 2018

---

Dinner with Wine pairing

175

---

## Aperitif

*Magnum Schloss Gobelsburg Sparkling - Brut*

---

## Seabass

*Marinated in Lime & Coconut - Sweet Potato - Pickled Celery & Cucumber*

*Gruner Veltliner - Renner - 2016*

---

## Scallops

*Pan Seared - Caviar - Burnt Butter Mash - Sea Herb Veloute*

*Magnum Gruner Veltliner - Lamm - 2014*

---

## Pumpkin

*Agnolotti - Confit Chicken - Mushrooms & Marmite*

*Riesling - Gaisberg - 2006*

---

## Venison

*Oven Roasted - Salt Baked Celeriac - Brussel Sprouts - Sea Buckthorn*

*Magnum St Laurent - Haidegrund - 2013*

*Pinot Noir - Reserve - 2015*

---

## Apple

*Tart Tatin - Vanilla Ice Cream*

*Gruner Veltliner - Eiswein - 2015*

---