

CHEF SERIES 2019

CHARDONNAY

- ALL THE WAY -

SATURDAY, MAY 25 | 6PM

AMUSE BOUCHE

Seared Scallops, Saffron Beurre Blanc

MacMurray 2013

SALAD

Fried Oyster, Soft Poached Egg,
Spicy Asian Hollandaise, Arugula

Kendall-Jackson Vintner's Reserve 2016

SOUP

Seafood en Crouete, Lobster, Crab, Shrimp,
Clams, White Wine Cream Sauce, Puff Pastry

Chateau Montelena 2016

MAIN COURSE

Cumin & Turmeric Crusted Tuna -
Seared & Served Rare,
Chardonnay Beurre Blanc

William Hill 2015

DESSERT

Cherry Sorbet,
Honey Yogurt Chantilly,
Pistachio Brittle

Louis Jadot Pouilly-Fuissé 2017

SIMMS
STEAKHOUSE

\$65 PER PERSON
excluding tax & gratuity

