



THE RESTAURANT

at 3 WEEDS

Christmas in July

Thursday 22 July 2010

Amuse Bouche

2006 Domaine Pichot 'Vouvray Brut', Chenin Blanc, *Loire Valley, France*

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Quail Consommé with foie gras tortellini

2009 Domaine les Hautes Cances 'Cairanne blanc', *Rhone Valley, France*

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Confit fillet of cold smoked ocean trout with fennel veloute and vongole

2008 Domaine des Nembrets Macon 'Source des Plaisirs', Chardonnay, *Burgundy, France*

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Slow cooked pork cheek with pork neck agnolotti,
seared scallops and spiced pear purée

2007 Monredon 'Lirac', Grenache, *Rhone Valley, France*

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Eggnog bombe alaska

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Christmas pudding soufflé with brandy ice cream

2007 Alois Kracher 'Muskat Ottonel Auslese', Muscat, *Burgenland, Austria*

95 / 140 with wine

Please note discounts and other promotions are not available with this event

3 Weeds Rozelle | 9818 2788 | www.3weeds.com.au