



**Tasmanian Gala Wine Dinner and “Naked Raven” Concert**

Thursday 28<sup>th</sup> September 2006

Grand Ballroom – Hotel Intercontinental Berlin

**Cured Tasmanian Salmon with Beetroot Oil & Oscietre Caviar**

Meadowbank Mardi Sparkling 2004

*Elegant salmon colour, fresh chardonnay fruit lift, developed toasty complex flavours, smooth and creamy with a clean acid finish, the pinot adding length and roundness.*



**Gold Coast Seafood Cake with Feta, Tomatoes & Marinated Yabbies**

Meadowbank Pinot Gris 2004

*Firm, spicy, complex nuts, minerals and herbs, touches of honey, excellent balanced finish.*



**Cream of Tofu Soup with Seared Scallops & Truffle Puree**

Meadowbank Chardonnay 2004

*This unwooded style is characterised by generous mouth-filling fruit with firm full structure and well balanced acid finish.*



**Roasted Quail in Prosciutto Coat, Rosemary Polenta & Porcini Mushrooms**

Meadowbank Pinot Noir 2004

*Fine soft grained tannins on the palate with good oak balance. Round soft finish with great length.*



**Steamed Lemon Pudding with Custard, Cinnamon and Chili Ice Cream**

Meadowbank Henry James Pinot Noir 2004

*Lovely rich colour and appealing perfumed nose, savoury and spicy black plum flavours on a nicely balanced mid-weight palate, lovely fruit intensity and concentration with slight stalky undertones showing towards the finish.*



\*Vegetarian option is available on request