

Villa Rose
Spring 5 Course Wine Dinner
Thursday, March 30th at 6:00pm

1st Course

Pancetta Wrapped Grilled Jumbo Prawns
with wild mushroom confit
TBD

2nd Course

Cream of Wild Hadley Asparagus Soup
with hot honey drizzle
TBD

3rd Course

Butter Basted Wild Alaskan Halibut
with orange saffron risotto
TBD

4th Course

Chorizo Stuffed Berkshire Farm Pork Mignon with Lemon Glazed Artichokes
with golden mashed potatoes & cabernet reduction demi glaze
TBD

Dessert

Chocolate Hazelnut Mousse
with white chocolate caramel & whipped cream
TBD

Live entertainment provided by Joe Pereira
Tickets are \$85pp