



WORLD GOURMET *Summit*

WGS 20 YEARS



Israeli Evening feat. Meir Adoni

Wednesday, 06 April 2016
7pm to 11pm

\$228+ per person

Pre-Dinner Reception
Champagne Penet-Chardonnnet, Grand Cru Prestige Grande Reserve

MEDITERRANEAN SASHIMI SLICES OF YELLOWTAIL

Jewish Artichoke, Charred Tomatoes, Fava Beans, Bulgur Puffs, Eggplant Cream, Labane
Red Chillies, Shallot, Green Peas, Olive Oil, Hyssop, Cured Lemons, Fennel Leaves
Barkan, Reserve Emerald Reisling 2014

MIDDLE EASTERN HAIRIRI SOUP

Lentils Soup, Hummus, Smoked Cabbage, Root Vegetables, Lemon,
Veal Brain & Sweetbreads on grilled coals, Tahini, Herbs, Lemon Dust
Cont- Barkan, Reserve Emerald Reisling 2014

BAR FILLET WITH SEA MOUSSE

Smoked Wheat Stew, Zucchini, Green Vegetables, Yoghurt, Eggplant, Herb Oil
Teperberg, Chardonnay Semillon Samson 2014

LAMB CHOPS WITH LEMONS AND BHARAT

Genuine Couscous with Saffron, Paprika & Pumpkin Tarshi, Zucchini,
Chickpeas, Chard, Lamb Perfumed Gravy
Barkan, Special Reserve Cabernet Sauvignon 2012
Barkan, Barrel Aged Cabernet Sauvignon 2012

MIDDLE EASTERN PAVLOVA

Sumac Meringue, Mascarpone Cream & Citrus, Strawberry & Red Raspberry Compote,
Yoghurt & Bharat crumble, Blood Orange Sorbet, Yoghurt Powder, Olive Oil, Fresh Hyssop
with specially flown-in Israeli wines paired with each course
Flora, Passionfruit Liquer

Coffee
Selections of Newby Tea

Event Organiser



In Partnership With



Produced By



Supported By



Held In



Premium Gourmet Partner



Official Card



Partner Festival

