

# ADRIFT

By Chef David Myers

7-Course Dinner \$128++ per person

Wine Pairing \$108

December 1-25, 2020

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## Snacks

NV Piper Heidsieck, Cuvee Brut, Reims, France

### Kingfish Sashimi

kohlrabi, apple, macadamia milk

2019 Nautilus, Sauvignon Blanc, Marlborough, New Zealand

### Almond Gazpacho

king crab, grape, miso, hung yoghurt

2019 Mac Forbes, RS3, Riesling, Strathbogie Ranges, Australia

### Slipper Lobster

grilled kraut, bouillabaisse

2016 Jordan Chardonnay, Russian River, California, USA

### Smoked Pork Belly

cauliflower, fennel

2018 Frank Cornelissen Munjebel, Sicily, Italy

### Wagyu Striploin

pumpkin, sprouts, toasted pepitas

2018 Susana Balbo Signature, Malbec, Valle de Uco, Mendoza, Argentina

### Chocolate & Olive Oil Delice

smoked milk ice cream

Graham's 10 Year Old, Tawny Port, Douro, Portugal