

Paul Jaboulet Aine Wine Dinner

Indulge in a sophisticated and exquisitely curated Wine Dinner paired with 5 distinguished wines of Paul Jaboulet, the crown jewel of the Rhône Valley.

Started by Antoine Jaboulet in 1843, Paul Jaboulet Aine has become the benchmark in the Northern Rhone and is today one of France's finest estates.

20th November 2018 | 7.00pm

(Welcome Cocktail and Canape commence from 6.15pm at Alfresco Bar)

M E N U

**CHAR-GRILLED SQUID WITH ROMESCO SAUCE,
ROCKET SALSA AND TOMATO SALSA**

PJA CROZES HERMITAGE LES JALETS 2017

SMOKED TOMATO BISQUE

PJA COTES DU RHONE PARALLELE 45 BLANC 2017

TAGLIATELLE PASTA WITH BACON, CREAM AND PARMESAN

PJA COTES DU RHONE PARALLELE 45 ROSE 2017

**PAN-FRIED COD FILLET WITH SAUTÉED SPINACH
AND POTATO PUREE SAFFRON CREAM SAUCE**

PJA CROZES HERMITAGE LA MULE BLANCHE 2016

OR

**SEARED TENDERLOIN FILLET MIGNON
ON MUSHROOM RAGOUT AND ASPARAGUS SPEAR**

PJA CHATEAUNEUF DU PAPE LES CEDRES 2013

ASIAN SPICE POACH PEAR WITH VANILLA ICE CREAM

PJA MUSCAT DE BEAUMES DE VENISE LE CHANT DES GRIOLLES 2014

EARLY BIRD \$68++ | REGULAR \$80++

NON-WINE \$60++

RSVP TO BODACIOUSG@GMAIL.COM OR CALL STEVEN AT 9889 4075

BODACIOUS
RESTAURANT

V
VINICOLE ASIA
FINE WINE MERCHANDISE