



FigMint and Sherwood Estate Wines  
Prix Fixe Menu  
October 1<sup>st</sup>-14<sup>th</sup> 2008  
\$35

1<sup>st</sup> course

Poached Quail Egg with Creamed Corn, Foie Gras and Shaved Truffles  
*Sherwood Estate Chardonnay 2007*

2<sup>nd</sup> Course

Beet and Blueberry Marinated Arctic Char Gravalax with Pickled Beets  
and Citrus Powder  
*Sherwood Estate Sauvignon Blanc 2007*

3<sup>rd</sup> Course

Roasted Smoked Mushroom Stuffed Game Hen Leg with Caramelized Onion Gnocchi,  
Parsnip Puree and Raspberry Gastrique.  
*Sherwood Estate Pinot Noir 2007*

4<sup>th</sup> course

Butternut Squash French Toast with Hazelnut Streusel and Vanilla Honey Crème Fraiche  
*Sherwood Estate Riesling 2006*

*\$25.00 for wine pairings*

Executive Chef Lee Humphries  
Wine Director Mike Mitchell