

# *Reaping Before The Roar*

*Saturday 14 April 2018*

*Thyme Restaurant*

## *Program*

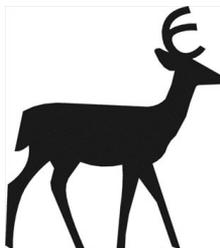
*5.00pm - Cold canapes with bubbles*

*5.30pm - Venison Masterclass*

*5.50pm - Hot canapes*

*6.15pm - Please be ready to be  
seated for dinner*





### *First Course*

Wild Venison Prosciutto and Carpaccio of Cervena served with roasted, spiced Golden Syrup macerated Pears and crumbled Blue Cheese

**Matched with Clearview Estate Gewurtztraminer**

### *Second Course*

Wild Venison Shin Consomme served with a Cervena and Shiitake Dumpling

**Matched with Clearview Estate Reserve Chardonnay**

### *Third Course*

Duo of Cervena and Wild Venison Saddles, flash roasted, chargrilled Red Pepper and Chorizo Bread Sauce with a salad of Orange, Coconut Sugar-glazed baby Beetroot, Blood Orange and drizzled with Otago Cherry Glaze

**Matched with Clearview Estate Reserve Syrah**

### *Palate Cleansing Sorbet*

### *Fourth Course*

Duo of Cervena and Wild Venison Denver leg, lightly rubbed, smoked then treated to a long warm soak in a sous vide bath, coloured up in Wagyu Fat, then sliced. Served with Cauliflower Puree, Enoki Mushrooms and Broad beans and finished with Cognac cask-aged Bourbon Apricots

**Matched with Clearview Estate Enigma**

### *Fifth Course*

Dark Callebaut Chocolate Tart with house macerated summer Cherry Tart and Organic Liquorice Ice Cream, Praline and Petals

**Matched with Clearview Estate Sea Red**

### *Sixth Course*

Stinky Soft Cheese served with candied Walnuts, Honeycomb, Sweet and Sour Pomegranate Seeds and Wafers

**Matched with Clearview Estate Dessert Chardonnay**