



# *Dog Point Wine Dinner*

*Thursday, July 31 | \$149 pp inc wines  
Canapes and Dog Point Sauvignon Blanc, 2024 on arrival*

## ENTREE

### SPANNER CRAB SALAD

Crab salad served with radish broth, herb crisps, pickled shallots  
*Paired with | Dog Point Section 94, 2018*

## SECOND COURSE

### MUSCOVY DUCK

Wood-roasted duck with celeriac miso cream, charred green cabbage, and duck sauce  
*Paired with | Dog Point Chardonnay, 2022*

## INTERMEZZO

### RASPBERRY SORBET

## MAINS

### BLACK ONYX RUMP CAP

Beef rump cap served with honey-roasted butternut squash, king mushrooms, and  
peppercorn sauce  
*Paired with | Dog Point Pinot Noir 2022*

## DESSERT

### STRAWBERRY PISTACHIO AND COCONUT TARTE

Pistachio Macaron, coconut sorbet, Dacquoise and caramelized pistachios  
*Paired with | Dog Point Mystery Vintage*



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