

The
CHARLES
BRASSERIE & BAR
66 KING ST.

TRUFFLE DINNER

Wed 2 July

Wine Pairing option + \$105pp

CANAPÉ

Whipped brie & truffle tartlet

NV Delamotte Blanc de Blancs – Champagne, FR

ENTREE

Bluefin tuna Nashi pear, vinaigrette of preserved truffle & finger lime

2020 Gérard Duplessis 'Montmains' 1er Cru Chardonnay – Chablis, FR

MAIN

Guinea fowl and foie en croûte Sauce Périgueux

2022 Tolpuddle Pinot Noir – Coal River, TAS, AUS

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House lettuce Caramelised honey & truffle vinaigrette

DESSERT

Sticky date pudding Truffle butterscotch & malt ice cream

NV Henriques & Henriques Verdelho 10 Year Old – Madeira, PORT

PETIT FOUR

Dark chocolate & choux pastry

