

CHEF'S TABLE

Our Executive Chefs, Sean Hall and Scott Greve, present our Chef's Table Menu in partnership with Howard Park Wines.

Each wine pairing has been carefully curated by our Head Sommelier, Alberto Libanoro.

4-day Dry-Aged Murray Cod

Roasted pine mushroom, caviar and champagne cream sauce

2014 and 2019 Howard Park Riesling, side by side



Game Farm Duck Breast

Wilted winter greens, pumpkin purée, sour cherry jus

2017 Howard Park 'Leston' Cabernet Sauvignon



Oberon Lamb Tartare

Condiments, anchovy and tapioca cracker, burnt onion aioli

2014 and 2017 Howard Park 'Scotsdale' Shiraz, side by side



Dry-Aged Mayura Rump-Eye Medallion

Truffle mash, onion ring, bone marrow jus

2011 Howard Park 'Abercrombie' Cabernet Sauvignon



Glazed Fig & Filo Mille-Feuille

With house-made brown sugar ricotta and plum syrup

2017 Howard Park 'Grand Jete' Sparkling



CHEF HOSTED DINNER

CREATING MEMORIES



HOWARD PARK
VAN METER & CO. & SONS RESTAURANT