



Mountain Fresh Festival *Top Chef Challenge*

23rd – 28th July, 2010

Graze Restaurant, Dinner Plain

Vote for Graze's entry dish *Berry Parfait* by top chef Troy Murphy!
Indulge in the menu below matched with All Saints Estate wines...

Regional Degustation

Porcini mushroom soup with black truffle oil and parmesan scone
NV All Saints Estate Sparkling Shiraz, Rutherglen

Smoked salmon citrus salad served on a bed of rocket with
horseradish cream and fried capers
2009 All Saints Estate Marsanne, NE Victoria

Milawa free range chicken involtini stuffed with roasted capsicum spinach and
fresh herbs served on boulangere potato seasonal vegetables and creamy veloute
2006 All Saints Estate Chardonnay Viogner, Rutherglen

Field mushrooms stuffed with Omeo chorizo spiced peperonata and tomato salsa with
rocket and aged balsamic glaze
2008 All Saints Estate Sangiovese Cabernet, Rutherglen

Grain fed eye fillet with a warm salad of potatoes, parsnip, artichoke and cabernet jus
2008 All Saints Estate Shiraz, Rutherglen

**Mixed berry parfait on a sable biscuit with Gunnadoo tayberry compote
and champagne sabayon with white chocolate lattice***
2009 All Saints Estate Moscato, NE Victoria

6 courses \$89 per person
Add matched wines \$46 per person

Votes close Tuesday 27th July!

Bookings essential phone 03 5159 6422 or visit www.rundells.com.au

