



WINE MAKER

DINNER WITH PAIRED WINES

BLACKFIRE RESTAURANT

ENTREE "LA TARTARA DI MARE"

Yellowfin tuna with citrus salad and scampi ceviche

PAISLEY CASHMERE RIESLING

Medium bodied, full of flavour with excellent sweet fruit with varietal characters of passionfruit, lime sorbet and lychee

FIRST "LUNGHE AL BRACIATO"

House pappardelle pasta made with quail eggs and durum wheat flour with braised lamb sauce and goats cheese

PAISLEY LINEN FIANO

Medium bodied with a melange of pineapple juice, granny smith apple, vanilla bean, lemon gelato and sage

MAIN "EL FILETE DE SOLOMILO"

Kobe fillet tenderloin marble score 6 with shiras jus, organic baby carrots and dutch cream potato dauphinoise

PAISLEY SILK SHIRAZ

Medium to full bodied with a bright and inviting blackberry and plum fruit, combined with sweet indian spices and chocolate oak

DESSERT "LE FONDANT DE CHOCOLATE"

Chocolate lava cake, orange and mascarpone mousse and hazelnuts praline

SAMOS VIN DOUX

Greek dessert wine from the Is. of Samos

