

# Wild & Organic Gourmet Menu

at

## The Pier Restaurant

Our Head Chef Gavin designed this extensive menu  
sourcing ingredients from local artisans who  
proudly specialise in organic and free range products.

We have also taken the liberty of creating a selection of worldwide wine to match  
each course and make the experience memorable.

**Eight Course Menu**  
Seventy Nine Euro

**Selection of Matching Wines**  
Sixty Five Euros

**Chef's Amuse-Bouche**

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**Pan-Seared Newport Scallop  
Tomato and Fennel Consommé, Mussel and Saffron Pearl**

*Fino, Bodegas Hidalgo, Jerez, Spain*

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**Ravioli of Shin Beef  
Wilted Spinach and Onion Jus**

*Pinot Gris, Firesteed, Oregon, United States, 2005*

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**Roast Asparagus, Parmesan and Balsamic**

*Minervois, Cuvée Inès, Moulin des Nonnes, Languedoc, France, 2004*

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**Oven Roasted Stuffed Quail  
Muscat Grapes and Red Wine Jus**

*Bourgogne Rouge, Jean-Claude Boisset, 2005*

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**Endive, Walnut and Crozier Blue Salad**

*Tawny Port, 10 Year Old, Quinta de Infantado, Portugal*

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**Tasting Plate of the Ice House Fine Desserts**

*Château Roumieu, Sauternes, France, 2005*

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**Tea, Coffee and Petit-Fours**