

huntington estate x ember dining

first

coal roasted brie with honey, crisp apple and nut crumble

méthode traditionnelle, méthode charmat rosé

second

cured and hung salmon with citrus emulsion and fennel

ember seared tuna with salsa verde, olives and capers

special reserve chardonnay, special reserve grenache

third

onion ash reverse seared beef tomahawk with coal roasted beetroot and onion
soubise

whole hung spiced duck with blueberry, pepper berry and rosemary compote

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fire roasted potato with truffled salt

smoked pumpkin with kale, hot honey and dukkha

signature shiraz, block 3 cabernet, grand reserve shiraz cabernet

tim's personal museum selections

fourth

dark chocolate delice with spiced fire roasted apple and butterscotch fudge

vintage fortified shiraz