



Glanville Hall and Utopia @ Waterfall Gully present
Valentines Degustation Dinner

Tuesday 14 February 2017 at Glanville Hall
\$85pp food only, or \$120pp with matched wines

On the most romantic day of the year, take time to savour, delight and indulge in a night of divine dining in our magnificent, heritage listed manor...

Terrine of confit tomato with goat curd sorbet

Croser NV Sparkling Pinot Noir Chardonnay, Adelaide Hills

Pan-seared sweet potato gnocchi with roast baby carrot, parsnip puree, sweet potato chips

2008 Malcolm Creek 'Reserve' Chardonnay, Adelaide Hills

Slow roasted pork belly with mustard fruits, spiced crackling

2012 Lambrook Pinot Noir, Adelaide Hills

Milk-fed veal with charred shallots, sweet roast pumpkin, buttered sprouts

2012 Zitta 'Union Street' Shiraz, Barossa Valley

Peanut butter and white chocolate mousse on dark choc pastry with raspberry sorbet

Espresso martini *or* Valdespino Ximenez Black Sherry

To be held for the very first time in the beautifully restored, romantic rooms throughout gracious Glanville Hall.

Vegetarian and gluten free menu available. Speak to us about additional special dietary requirements.
Book today on (08) 8242 1250, or email info@glanvillehall.com.au. Full payment is required upon booking.

