



# CHANDON

## *Degustation dinner*

Come and enjoy some of the best wines of the Yarra Valley from  
Domaine Chandon matched to five exquisite courses.

*Venue* Vivace Restaurant, 317 Bay St, Brighton

*Date* Wednesday October 14th, 2009

*Time* 6:30pm for 7pm start

*Cost* \$150 per person

Bookings essential – 03 95969511 / [info@vivace.com.au](mailto:info@vivace.com.au) / [www.vivace.com.au](http://www.vivace.com.au)





## **Chandon degustation dinner**

### *On arrival*

Gougeres  
with  
Chandon Vintage Brut 2006

### *1st course*

Freshly shucked south Australian oysters, smoked,  
natural, citrus & iced  
with  
Chandon Z\*D Blanc de Blancs 2005

### *2nd course*

Tuna tartar, pickled cucumber, shaved radish,  
lemon dressing with  
Chandon Sauvignon Blanc 2009

### *3rd course*

Oven baked duck breast, sautéed cherries,  
glazed turnips with  
Chandon Yarra Vally Pinot Noir 2008

### *4th course*

Delice de Bourgogne, mustard & walnut bread,  
nashi pear with  
Chandon Heathcote Shiraz 2007

### *5th course*

Tropical fruit soufflé, lemon, lime & bitters sorbet  
with  
Chandon Cuvée Riche NV