



MAXIMILIAN'S WINEMAKER'S DINNER SERIES 2010

Our first Winemaker's dinner for 2010 will be hosted by **Daniel Wilson** of **The Wilson Vineyard** in the **Clare Valley**. Come along and be led through a selection of unique handmade wines by the winemakers themselves, matched to a sumptuous traditional European degustation made with local produce from team **Maximilian's**.

MENU

Pink Poppy Rose 2009

Smoked Salmon Buckwheat Blinis, Crumbed Molten Camembert

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Polish Hill River Riesling 2004 and 2009

Duo of King Prawns: Florentine and Crumbed

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Gewurztraminer Riesling 2009

Pan Seared Scallops with a Spicy Mango Salsa

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Adelaide Hills Cherry Sorbet

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The Wilson Vineyard Limited Release Merlot 2006

Pan Fried Quail wrapped in Prosciutto covered in a Merlot reduction and served with Spaetzle

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The Wilson Vineyard "Handplunge" Shiraz 2005 and 2006

Chateaubriand served with Traditional Accompaniments

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Zinfandel NV

Strawberries Maximilian – Strawberries marinated in Cointreau served in a Chocolate Basket

WHEN: First wine served at 6:30pm, Friday 19th February 2010
WHERE: Maximilian's restaurant, Main Road, Verdun (20mins from Adelaide CBD)
COST: \$100 per person

*****All current vintage wines will be available for purchase at discounted prices on the evening*****

Please note that a \$30 deposit per person is required to confirm your attendance

GIFT VOUCHERS AVAILABLE

Contact Amanda on (08) 8388 7777 to reserve your place