



MAXIMILIAN'S WINEMAKER'S DINNER SERIES 2010

Our second Winemaker's dinner for 2010 will be hosted by **David Thompson (Proprietor)** and **Craig Isbel (Winemaker)** of **Solstice Mount Torrens Vineyard** in the **Adelaide Hills**. Craig is chief winemaker for Torbreck Vintners, who are responsible for crafting the Solstice Mount Torrens wines. Enjoy a selection of unique handmade wines along with anecdotes from David and Craig, matched to a sumptuous traditional European degustation made with local produce from team **Maximilian's**.

MENU

Madhills Pinot Noir Chardonnay NV

Smoked Salmon Buckwheat Blinis, Home Made Garlic Bread

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Solstice Mount Torrens Viognier 2006

Duo of King Prawns: Florentine and Crumbed

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Museum Tasting – Solstice Mount Torrens Viognier 2003

*Zürcher Roulade: Pork Roll filled with Mushrooms and Spinach
with a Creamy White Wine sauce, served with Rösti*

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Adelaide Hills Lime Sorbet

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Solstice Mount Torrens Shiraz Viognier 2005 vs 2009 (Barrel Sample)

Roast Duck Leg glazed in a Merlot reduction and served with Serviettenknödel (Dumplings)

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Solstice Mount Torrens Shiraz 2006 vs 2009 (Barrel Sample)

Chateaubriand served with Traditional Accompaniments

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Solstice Mount Torrens Late Harvest Viognier 2008

Altwiener Apfelstrudel – Home Made Viennese Apple Strudel bathing in warm Vanilla Custard

WHEN: First wine served at 6:30pm, Friday 7th May 2010
WHERE: Maximilian's restaurant, Main Road, Verdun (20mins from Adelaide CBD)
COST: \$100 per person

This event is strictly limited to 70 persons. Please book early to avoid disappointment. 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.