ADVENTURE DOWN UNDER

First Course

Broiled Prawns

Garlic-Chili butter, Broiled Sweet Prawns

2020 Cullen, Sauvignon Blanc/Semillon, Margaret River

Second Course

Baramundi

Saffron Tomato Broth, Cherry Heirlooms, Crispy Leeks

2022 Devil's Corner, Chardonnay, Tasmania

Third Course

Lamb Rack

Herb Crusted Lamb Rack with Jus, Swiss Chard

2020 John Duval 'Plexus', Shiraz/Grenache/Mourvedre, Barossa Valley

Fourth Course

Margaret Rivers Ribeye

Confit Carrots and Pan Squash

2018 D'Arenberg 'The Laughing Magpie', Shiraz/Viognier, McLaren Vale

Fifth Course

Tim Tam Pavlova

Vanilla Crème Legere, Pistachio

Dandelion Vineyards 'Legacy of Australia' 30 Year Pedro Ximenez, Barossa Valley

Vic & Anthony's®
STEAKHOUSE

PRESIDENTIAL STATE DINNER

First Course

Endive Salad

Candied Walnuts, Pears, Blue Cheese, Lemon Vinaigrette

Gin Martini

Second Course

“Kedgeree”

Golden Tile, Curried Rice, Peas, Eggs

Broc Cellar’s Love Rosé

Third Course

Oxtail Soup

Crusty French Bread

The Paring Pinot Noir

Fourth Course

Roast

Whipped Potatoes, Root Vegetables, Jus

Outerbound Cabernet Sauvignon

Fifth Course

Grandma Hoover’s Peach Pie

Fried Hand Pies, Goat Cheese Ice Cream

Fonseca Bin No. 27 Port

Vic & Anthony’s®
STEAKHOUSE

DINING THROUGH HISTORY

First Course

TRUFFLED GRILLED CHEESE AND SHERRIED TURTLE SOUP

Adonis - Sherry, Vermouth, Orange bitters

Second Course

COBB SALAD

Quail Eggs, White Balsamic Vinaigrette, Heirloom Tomatoes

French 75 - Champagne, Gin, Simple Syrup, Lemon

Third Course

HALIBUT MEUNIÈRE

Caviar, Brown Butter, White and Green Asparagus

2020 JJ Vincent Bourgogne Blanc, France

Fourth Course

DRY AGE DUO

Au Poivre, Duchess Potatoes

2019 Code Red Cabernet Sauvignon Napa Valley, California

Fifth Course

MOLTEN CHOCOLATE CAKE

Domaine du Mas Blanc Banyuls, France

Vic & Anthony's®
STEAKHOUSE