

 **Thirteen
Moons**
Restaurant at the Village

Australian Wine Dinner

Thursday, March 11, 2010

7:00 pm

\$39.99 per person

828-488-2826

1st Course

Oysters Three Ways

Chilled with Zesty Cocktail Sauce

Oven Roasted "Florentine Style"

Fresh Oyster Stew

Marquis Phillips, Holly's Blend, Southeast Australia 2008

2nd Course

Warm Butter Poached Barramundi

Served with Toast Points and a Smoky Remoulade Sauce

Paringa, Chardonnay, South Australia 2007

3rd Course

Confit of Guinea Hen

On a nest of Spicy Asian Noodle Salad

with a Sesame Peanut Sauce

Luchador, Shiraz, South Australia, 2007

4th Course

Smoked South Australian Rack of Lamb

with Fresh Cut Herbs, Fried Potato Fritters, Sugar Snap Peas

and Shiitake Mushrooms

Marquis Phillips, Sarah's Blend, McLaren Vale, 2008

Dessert

Petite Chocolate Sponge Cake

Topped with Coconut

Coffee and Selected Teas

