



Jacksons
steakhouse

VILLA MARIA

NEW ZEALAND

RED APRON
FINE WINES & SPIRITS

CELLIERS D'ASIE
— V I E T N A M —
INDEPENDENT WINE & SPIRIT
MERCHANTS

"MADE FOR THE MOMENT"

A WINE DINNER SHOWCASING VILLA MARIA WINES OF NEW ZEALAND

PRICE: VND1,950,000^{NET} / PERSON

CANAPÉS ON ARRIVAL

Jacksons' pork country terrine, pickled onions & gherkins on French baguette
Smoked chicken mousse tart
Herbed goat cheese bouchée

Villa Maria Private Bin, Pinot Gris - East Coast

1ST COURSE

Norwegian Salmon Tartare
Hand chopped fresh salmon, Jacksons' style, topped with black caviar & wasabi whipped cream

Villa Maria Private Bin, Rose Merlot - Hawke's Bay

2ND COURSE

Atlantic Chef's Seafood
Pan-seared Tiger prawn, NZ green mussel, USA Sea scallop with
Lobster bisque & truffle sauce

Villa Maria "EarthGarden" Sauvignon Blanc (Organic) - Marlborough

3RD COURSE

New Zealand Veal Saltimbocca
Hawke's Bay sourced veal tenderloin, rolled with sage & Parma ham,
finished with a Port infused mushroom sauce

Villa Maria "EarthGarden" Pinot Noir (Organic) - Marlborough

4TH COURSE

Wagyu Beef Cheeks
Slow cooked 300 days grain feed Wagyu beef cheeks, served with a potato puree,
buttered garlic baby carrots & asparagus, finished with a sprinkle of gremolata

Villa Maria Private Bin, Merlot/Cabernet Sauvignon/Malbec - Hawke's Bay

DESSERT

Colada Mousse
A tropical fresh coconut mousse, with white rum & tangy pineapple jelly
Served in chocolate coconut shell