



Songbirds Rainforest Retreat

# *Degustation Menu*

## **SONGBIRDS' SIGNATURE SERIES DEGUSTATION**

**JULY 2010**

**\$110 PER PERSON \$160 WITH WINES**

Degustation available for entire table only

### **Wild Mushroom "Tea"**

Madeira, mushroom fricassee, poached quail eggs, confit abalone, silken tofu, and black truffle

### **Gnocchi Rondin Pappilion**

prawn, scallops, mussels, tomato kasundi, fennel pollen, fine herb

### **Pan Roast Jew Fish**

Nigella seeds, curried butternut puree, white beans, red pepper lemongrass and passionfruit essence

### **Popcorn sorbet**

### **Pan Roast White Pyrenees Lamb Loin**

Slow cooked shoulder, harrissa, whipped aubergine, black olive oil, white anchovy beignets, sprout leaves

### **Ford farm Cave Aged Cheddar**

Oat crumble, granny smith

### **Lindt White Chocolate Mousse**

Rosemary and buerre noisette ice cream, chocolate crumble, maple confit chestnuts

### **Petit Fores**

