



A Wine Dinner
with one of Australia's
Greatest Winemakers

"One of Victoria's most brilliant wineries, Giaconda combines the elegance and complexity of European wines, with the sensationally ripe fruits of Australia". - Robert M. Parker Jr, The Wine Advocate, Issue 161 (31 Oct, 2005)

Giaconda

THE WINEMAKER'S TABLE

WITH RICK KINZBRUNNER, GIACONDA

12 August 2011, Friday | 7:00pm | Keystone Restaurant | S\$140nett/pax

2006 Aeolia Roussanne RP 91pts

Sarlat Rougie Foie Gras

Eagle Ranch Pistachios | Compressed Pineapples | White Balsamic Gastrique

2006 Estate Vineyard Chardonnay RP 95pts

Jamón Ibérico de Bellota

Mission Figs | Tête De Moine | Melon Gel | Passionfruit Sorbet

2006 Nantua Vineyard Pinot Noir

Mair Cervena Venison

Valrhona Textures | Charred Eggplant | Black Plums | Shallot Caviar

2005 Warner Vineyard Shiraz RP 91pts

2006 Warner Vineyard Shiraz

149° Blackmore Wagyu Brisket

Truffle Egg Fluid | Polenta | Porcini & Marrow Jus | Smoked Berkshire Belly

Degustation of Cheese

Roquefort | Ash Goat | Vintage Cheddar | Wildflower Honeycomb

Seats are limited to 16 persons only. For reservations, please call: 6221 0046, or
info@keystonerestaurant.com.sg Keystone Restaurant is located at No 11, Stanley Street

KEYSTONE
RESTAURANT