
**JAMESST
BAR⁺
KITCHEN**

Dinner presented by Domaine Naturaliste Winemaker, Bruce Dukes

Menu by Executive Chef, Kevin Garcia

On arrival

Tempura soft shell crab, sesame dressing, bonito
Discovery Sauvignon Blanc Semillon, 2018

Entrée

Cauliflower fritters, Gochujang emulsion
Discovery FLORIS Chardonnay, 2018
Discovery Chardonnay, 2018

Main Course

Red miso braised beef cheek, pomme puree, pickled daikon
Domaine Naturaliste RACHIS Syrah, 2017
Domaine Naturaliste Discovery Cabernet Sauvignon, 2017

Cheese selection

Domaine Naturaliste REBUS Cabernet Sauvignon, 2016

Dessert

White chocolate "brownie", basil meringue, raspberries

\$79 per guest

Thursday 17 October, 2019, 6.30pm to 9.30pm

[Click here to book via The Fork](#)

Doubletree by Hilton Perth Northbridge, 100 James St, Perth
Ph: +61 8 6148 2021

DOMAINE NATURALISTE
BY BRUCE DUKES

Margaret River