

TANGLIN CLUB SUMMER FEAST AT CHURCHILL



Friday, 17 July

7.00pm

Churchill Room

Wine Circle Member \$100

Non-Wine Circle Member \$130

Guest \$150

Dress Code: As per Club Bye-law 12(a)

Numbers are limited to 60 participants. For reservations, please email sommelier@tanglinclub.org

Wine Circle Members are given 48 hours priority booking from the time of this email blast. Cancellations made less than 48 hours before the event are subject to a cancellation fee of \$20.

The Wines

Gin Mare (with Fever Tree tonic)

2024 Chateau d'Esclans Whispering Angel

2020 Chateau Suduiraut VV Blanc

2019 Clos les Lunelles

2019 Chateau La Confession

2019 Chateau Sociando Mallet

Starward Solera Whisky

THE MENU

AMUSE-BOUCHE

Smoked Chicken Croquette served with Charred Aioli

White Tuna Rillettes served with Marinated Pimento

Watermelon Gazpacho served with Granny Smith Salsa

COLD APPETISER

Norwegian King Salmon Tataki

Black Garlic Aioli / Trout Roe / Salted Cucumber Rossette / Pickled

Radish / Cucumbers / Sesame Shouyu Vinaigrette

HOT APPETISER

Smoked Onion Chawamushi

Snow Crab / Caviar / Chives / Ponzu Broth

MAIN COURSE

Slow-Cooked Angus Beef Chuck Roll

Parsnip Puree / Haricot Vert / King Oyster Mushroom

Maple Glazed Carrot / Aromatic Beef Jus

or

Pan-Seared Australia Barramundi

Carrot Orange Mousseline / Miso Aubergine / Broccolini

Dashi Buerre Blanc

DESSERT

Opera Cake

Coffee Syrup / Raspberry Jelly / Chocolate Soil / Raspberry Sorbet

There is an option to order extra oysters which should go well with the featured wines. Members and guests are requested to indicate at the time of booking their choice of main course and how many oysters they wish to order - half a dozen at \$30.55 and one dozen at \$56.65.

Forecast of Future Events

21 Aug 26 – Raffles Room

18 Sep 26 – Churchill Room

30 Oct 26 – Raffles Room

27 Nov 26 – Churchill Room