

COAST PRESENTS CONTINUUM WINES

Canape Reception

Chef's Selection of Canapes

Schramsberg Blanc de Blancs

First Course

Razor Clam

Lychee, Sorrel

Sentium Sauvignon Blanc, 2023

Second Course

Espresso Rubbed Venison

Red Mole, White Asparagus, Licorice

Continuum 2009

Third Course

Aged Crescent Duck

Red Wine Gastrique, Spiced Parsnip

Continuum 2022

Dessert Course

Chocolate Ganache Tart

Brown Butter Financier, Hazelnut Mousse, Crunchy Glaze, Vanilla Chantilly, Fig Gel, Figs