



The McCaul family
of Alexandrina Cheese Company
invite you to a lunch
cooked by
Ann Oliver
and matched with
Fox Creek Wines
sponsored by
Adelaide **Independent Weekly**

Lunch and Conversation 'What's happening to genes?'

Alexandrina Cheese Company

Sunday October 19, noon



Chilli and Cheese bread, Alexandrina Cheese Company butter
Alexandrina Cheese Company Mt Jagged Mature Cheddar
Chef Paul Prudhomme's recipe
2008 Fox Creek Verdelho



Amuse bouche
Three cheese croquette
Alexandrina Cheese Company Mt Jagged Mature, Finiss River Romano and Gouda
Roasted red capsicum and chilli dipping sauce
Fox Creek 2007 Shiraz Grenache Mouvedre



Cigars
Alexandrina Cheese Company Fleurieu Feta and Ricotta, wild mallows and fennel seed
Nettle and garlic sauce
Fox Creek 2006 JSM Shiraz Cabernet Sauvignon Cabernet Franc



Meat
Slow cooked stuffed breast of Mt Compass venison
White cabbage in cheese sauce
Fox Creek 2006 JSM Shiraz Cabernet Sauvignon Cabernet Franc



Double cooked soufflé
Alexandrina Cheese Company Cheddar Curd
Salad of herbs and roasted walnuts dressed with Talinga Grove EV olive oil and lemon juice
Mt Jagged Shiraz
Fox Creek 2006 Reserve Cabernet Sauvignon



Cheese
Alexandrina Cheese Company Spiced Gouda with Ann's green ginger biscuits, dried pears
soaked in ginger wine



Dessert
Sugar crusted Ballon á la creme, blueberry jelly and blue berries (The Blueberry Patch)
Fox Creek Vixen Sparkling Shiraz Cabernet Franc



From the coffee station
Coffee
Meringue kisses with Alexandrina Cheese Company Pure Jersey Cream for dipping



cheese tastings and shopping available in the shop

