

qualia Pebble Beach dinner - sample menu

Pebble Beach tasting menu

choux, cultured cream and caviar
tendon, salt and vinegar seasoning
kingfish and burnt nori

2019 rudi rabl langenlois-spiegel gruner veltliner, kamptal, austria

marron

porcini, granny smith apple, sesame

2020 forest hill gewürztraminer, great southern, western australia

cuttlefish

pearl barley, koji, braised shallot

2020 shaw & smith m3 chardonnay, adelaide hills, south australia

wagyu

variations of onion, intercostal

2017 two hands 'ares' shiraz, barossa valley, south australia

pyengana

brioche, cheddar custard

2019 montalto estate, mornington peninsula, victoria

artichoke

caramel, golden sultana, honey whisky

campbell's 'liquid gold' classic topaque, rutherglen, victoria

tasting menu	175
truffe supplement	50
matching wines	110
with 2003 penfolds grange	350

Sample menu only, subject to change.