

Food



Wine



Spring Food and Wine Matching Event

Come and enjoy the tastes of Spring with a delicious seasonal menu matched with a variety of wines from around the world.

The evening will be a semi casual event located in the Siehbachsaal in Zug and be hosted by Australian chef Scott McKay and Master of Wine Paul Liversedge. There will be bar stools and bar tables set up for a comfortable atmosphere where you can relax and let us spoil you for the evening.

Throughout the event, as we serve each course, Paul will be taking a minute to explain why he believes each wine matches perfectly with all the flavours in the dishes.

The evening will be hosted in English, with German translations on an individual basis if desired.

The details for the evening are listed below, and to get your taste buds watering, browse over the menu on the next page.

Date: Friday 29th May 2015 18:30-22:00

Location: The Siehbachsaal, Chamerstrasse 33, Zug

Price: CHF 120.- per person

with a 10% group discount for groups of 6 people or more

Payable in advance

Registration

Please contact Scott, Paul or Nicky to reserve your places

Scott McKay: customcatering@gmx.ch, 078 824 67 61

**Paul Liversedge/Nicky Mole: paul@realwines.ch or nicky@realwines.ch ,
043 466 0890**



CUSTOMCATERING

Real Wines



Spring Food and Wine Matching

Apero

Prawn, mango and avocado salsa served in filo cups

Sweet Thai pork served in lettuce leaves with an Asian salad

D'Arenberg Hermit Crab Marsanne Viognier 2013, South Australia

Mains

**Salad of honeyed rhubarb, arugula, walnuts and goats cheese
with a raspberry vinaigrette**

Zind Humbrecht Pinot Gris Vieilles Vignes 2013, Alsace, France

**House made fettucine served with Spring green vegetables,
crispy prosciutto and a creamy herb sauce**

Dog Point Section 94 Sauvignon Blanc 2009, Marlborough, New Zealand

**Fresh bruschetta topped with confit rabbit, feta cheese
and a wild garlic and basil pesto**

Chateau des Tours Cotes du Rhone 2010, Southern Rhone, France

**Slow roasted Spring lamb shoulder with a rich rosemary
and Kalamata olive sauce**

Bedrock Old Vine Zinfandel 2013, Sonoma, California

Warm apple and rhubarb tarte tatin served with vanilla bean ice cream

Domaine d'Orfeuilles Vouvray Doux "Reserve d'Automne" 1997

