



PENFOLDS X MISS CHOW'S



Embark on a spectacular culinary journey as Penfolds own ambassador, Zoe Warrington, guides you through a bespoke Miss Chow's degustation & delicate pairings by the winery.

Join us from 6pm for a complimentary Penfolds cocktail session & canapes.

To start

scampi sashimi, salmon ikura cavier, yuzu

*Penfolds x Thienot - Champagne Brut Rosé NV
Champagne, France*

To follow

superior lobster noodles, house made abalone sauce, tobiko, toasted nori

*Penfolds - Yattarna Chardonnay 2018
Tasmania, Tumbarumba, Adelaide Hills*

Something savoury

korma lamb strudel, ginger & lemongrass white sauce, green oil

*Penfolds - Cellar Reserve Sangiovese 2017
Barossa Valley, South Australia*

A little more

grilled Margaret River Wagyu, XO glaze, cauli blossom

*Penfolds - RWT Shiraz 2018
Barossa Valley, South Australia*

To finish

white truffle mango misu in chocolate sphere, caramelized fig, calamansi curd

\$220pp | Miss Chow's South Perth | 39 Mend Street | 14th June, 2022
7pm dinner commences

Please note this menu is subject to change due to availability.
To minimise wastage, cancellations will only be accepted 7 days or more in advance.
Tickets are transferable.

Visit misschows.com/chowsevents for tickets.