

# Tenuta San Guido Family Wine Dinner

Friday, 27 March 2026

Welcome drink at 7:00pm and follow by dinner  
\$1388 per Member | \$1438 per Member's Guest

## Amuse Bouche

**Parma ham Tart**

*ricotta cheese, basil*

**Olive Tapenade Crostini**

*Kalamata olives, sourdough, semi dried tomato*

*Bodega Chacra Rio Negro Mainque Chardonnay 2024*

## First Course

**Fresh Shuck Oyster**

*David Herve Royal no.2, kimchi, lemon, apple*

*Bodega Chacra Rio Negro Chacra Chardonnay 2023*

## Second Course

**Seared Tuna Crudo**

*aji amerillo dressing, cucumber, radish sprout, red onion*

*Bodega Chacra Rio Negro Barda 2024*

## Third Course

**Mallard Duck Breast**

*braised fennel, granola, duck jus*

*Bodega Chacra Rio Negro Cincuenta y Cinco 55 2024*

## Main Course

**Kagoshima Wagyu Ribeye**

*broccolini, lyonnaise potatoes, peppercorn sauce*

*Tenuta San Guido Bolgheri Sassicaia DOC Sassicaia 2022*

## Dessert Platter

**Baked Apple Rhubarb Filo**

*custard sauce*

*Bellavista Nectar S.A. Demi-Sec Chardonnay*

**Coffee or Tea**

RESTAURANT