

## INTRODUCING SICILY

More of a sugar spiked espresso than a milky cappuccino, Sicily will reward you with an intense bittersweet experience rather than anything lightweight and frothy. In Sicily it seems as though the sun shines brighter, the shadows are darker, and life is lived full on and for the moment.

The exuberance and warmth of the island of Sicily is evident in its food, which tells of Sicilians' passion and care for genuine flavours.

Extra virgin olive oil, juicy red oranges and the sweet grapes of Canicattì, Pachino tomatoes and Pantelleria capers, prickly pears and the olives of Nocellara del Belice are some of the excellent products that distinguish Sicilian food.

We cannot forget the most famous cheeses, like Ragusano and Pecorino, or tasty sausages, like Sant'Angelo salami, or the different types of crispy bread, like the loaves of Dittaino.

A wide array of appetisers to whet your appetite, from rice croquettes to cazzilli and crispeddi of Catania, before tasting rich first courses, and fish or meat dishes. Finally, one should not pass up the famous Sicilian pastries, mainly prepared with ricotta cheese and almond paste.

To finish, pour a glass of one of the island's exquisite, strong and full-bodied wines, ideal when partnered with its unbeatable cuisine.

## THE MENU

### Arrival

Marinated Olives with Lemon Rind, Garlic and Thyme  
*accompanied by*  
NV - PROSECCO - doc treviso - Riva Dei Frati

### Course 1

Rare Yellow Fin Tuna, Ruby Grapefruit,  
Fennel Bulb and Fresh Chili  
with Vine Tomato, Cucumber and First Run Extra Virgin  
Olive Oil  
*accompanied by*  
2011 - CARRICANTE - IGT - Planeta

### Course 2

Charred Swordfish with Zucchini,  
Handmade Olive Pappardelle, Salsa Verde,  
Goats Curd and Fig Vincotto  
*accompanied by*  
2010 - GRILLO - IGT - Feudi del Pisciotto

### Course 3

Seared Rare Magret Duck Breast,  
Beetroot, Caraway and Blood Orange,  
with Almond Puree and Anise infused Extra Virgin  
Olive Oil  
*accompanied by*  
2009 - CERASUOLO DI VITTORIA - Planeta

### Course 4

Pork Fillet, Brik Pastry and Pistachios,  
with Cavolo Nero, Basil Vinaigrette  
and Porcini Mushrooms  
*accompanied by*  
2010 - NERELLO MASCALESE - Terre Nere - Feudo di  
Messo

### Course 5

Pecorino, Truffled Honey and Stewed Figs,  
with Pannelle and Baby Herbs  
*accompanied by*  
2010 - NERO D'AVOLA - IGT - Zisola

### Course 6

Ricotta and White Chocolate Cannoli,  
Red Wine Poached Pear and Chocolate Crumble  
with Vanilla Mascarpone and Red Wine Syrup  
*accompanied by*  
2010 - PASSITO DI PANTELLERIA - Donna Fugata - Ben  
Rye

### To Finish

Coffee, Selection of Speciality Teas  
and Handmade Chocolates

## PETER SCUDAMORE-SMITH

Peter Scudamore-Smith MW is the founder and director of Uncorked and Cultivated. He holds the prestigious Master of Wine award—recognised as the highest achievement in the global wine community—and is the second person in Australia to be awarded this honour. This title and qualification recognises wine experts who have worldwide knowledge of tasting, making and marketing wine and skills in wine writing. Globally, there are approximately 300 Masters of Wine. The title reflects a lifelong dedication to upholding and promoting the highest educational and professional standards in the wine trade.

Peter Scudamore-Smith MW is a capital city wine show judge. His judging experience includes over 80 wine shows where he has held positions as chief judge and panel chair. Peter's expertise relating to Australian wine styles, both pre-and post-millennial, is in high demand. His country specialities are France, Italy, Australia and New Zealand.

Peter is respected for his critique, presentation, production and journalism around the sparkling wines of the world. His 1985 award of 'Vin de Champagne', made by the Champagne industry, was not paralleled by another Queensland wine professional until twenty years later. Peter publishes wine writing on sparkling wines from all continents and regularly visits Champagne.

Peter Scudamore-Smith MW was born in Kingaroy, Queensland, and educated at Toowoomba Grammar School. He graduated as an industrial chemist from the University of Southern Queensland in 1970. He has an oenology degree awarded by Charles Sturt University, New South Wales, in 1983.



## PRESIDENT'S SICILIAN DEGUSTATION DINNER

FRIDAY, 9 AUGUST 2013

