



The *RVMYC Mariners* with great excitement wish to cordially invite members and guest to experience the

***Clubs Victoria Chefs Table Finals Event
Dinner entered by the
Royal Victorian Motor Yacht Club
catered by Brighton Manor Catering***

**Every Friday Night
seated by 7pm
(Confirmed Bookings Only*)**

***Cost: \$90 per person
includes a glass of each of the selected wines.
Only 12 seats a night available.***

**Bookings confirmed by pre-payment by
close of business Wednesdays.*

*Please RSVP to
Jarmila Dakic
Ph: 9397 5036
rvmyc@optusnet.com.au*

2010 Chef's Table



Clubs Victoria 2010 Chefs Table.

Miceli Sparkling Rose 2001 (Mornington Peninsula, VIC)

**Pan Seared Spring Bay Scallops and Sweetbread
Black Pudding,**
cauliflower puree, sesame tulle finished with an apple cider
vinaigrette.

*Witchmount, Pinot Gris 2009 (Rockbank, VIC)
Bylines, Semillon 2008 (Hunter Valley, NSW)*

**Gippsland Lamb Noisette filled with Sourdough
and Brioche Farce,**
kipfler lyonnaise, slow roasted vine ripened tomatoes, quenelle of
duxelle
finished with a port wine jus.

*Warramate, White Label Shiraz 2006 (Yarra Valley, VIC)
Stephen John, Pinot Noir 2007 (Clare Valley, SA)*

Chocolate Assiette.
Dark chocolate and orange parfait.
Lindt milk chocolate and toasted hazelnut tart.
White couverture chocolate cigar with raspberry sorbet.

Shaw, Botrytis Semillon 2008 (Canberra District, NSW)



"Celebrating 25 years of service to the wine industry."



Press Release.

The *Royal Victorian Motor Yacht Club* with catering by *Brighton Manor* is very pleased to announce its culinary team, consisting of **Head Chef, Scott Somerville** and Chef, **Sonya Sutton** was selected as one of only seventeen pairs in Victoria to reach the finals of the **Clubs Vic Chef's Table 2010** culinary competition.

To reach the Chef's Table Finals Event, the catering team was required to submit a comprehensive document with a 3 course menu. The menu was judged on the creativity and knowledge of the team whilst working within a specified budget.

In the Finals Event Dinner the team was judged on the execution of their menu, including preparation of the dishes, taste, presentation, keeping within a specified budget and wines matched to each course.

The Dinner was hosted at the club on *the 21st March 2010* for a head judge in the kitchen plus 2 tasting judges and *VIP guests*. Winners of the overall competition will be announced on *22nd June 2010*.