

Juan Night Stand

16th of June 2024, Our Terroir 281 Bridge Rd., Richmond Vic 3121

Lumpiang Hubad Three Ways

Three versions of fresh spring rolls with garlic and peanut sauce.

Paired with: Lillet Blanc, served neat

Beef Pares Terrine

A perfect mix of meat, fat, spices and aromatics. Braised and pressed, served with a reduction of it's cooking juices.

Paired with: NV Domaine de Montbourgeau Cramant de Jura

Crab Pinangat Pithivier

Sand crab meat wrapped in taro leaves baked in a flakey pastry with Bicol Express sauce

Paired with: 2021 Ludovic Bonnardot Santenay Sous La Roche

Quail Relleno

Roasted stuffed quail with an embotido mix of chicken, veggies, currants, and quail egg. Served with an Adobo jus.

Paired with: 2021 Vincent Paris Crozes Hermitage

Chocnut Champorado Tart

Rich and smooth chocolate rice porridge, in a buttery chocnut biscuit base with salted condensada

Paired with: 2018 Lions de Suduiraut Sauternes



Privado

