

LeVeL33

6 Shades Of Grapes

Experience the different expressions of chardonnay, from champagne to chablis

6 Course Chardonnay Pairing Dinner

Housemade Spent Grain Focaccia

Stout balsamic, evoo

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Oysters Two Ways

Smoked heirloom tomato, fermented chili granita

Blond Lager, thyme & white pepper mignonette

Champagne Barons de Rothschild Blanc de Blancs

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Scallop Ceviche *Macadamia milk, compressed apple, cucumber, sea grapes*

Logan Apple Tree Flat Chardonnay 2023

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Crab & Wagyu Lardo Toast *Blue swimmer crab rilette, housemade Mayura station lardo*

Paul Mas Le Chardonnay Varietal 2022

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Watercress Spelt Risotto

Ash goats' cheese, caramelized onion, sweet peas, artichoke emulsion

Valdivieso Single Vineyard Chardonnay Wild Fermented 2021

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Dry Aged Tasmanian Ocean Trout

Celeriac, vanilla sauce vierge, roasted grapes, confit tomato

Hahn Founder's Chardonnay 2021

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Strawberry & Lemon Thyme

Macerated strawberries, lemon thyme crème pâtissière, spent grain sable

Rivera Lama dei Corvi Chardonnay DOC 2021