



THE  
**REES**  
TRUE SOUTH™

**True South Winemakers' series-**  
**Misha's Vineyard**  
**Winemaker: Olly Masters**  
**Chef: Ben Batterbury**

**Cheese & Pineapple**

*1980's classic version & 2011 version pineapple jelly, cheddar espuma,  
pineapple and tarragon*

*Misha's 'The Starlet' Sauvignon Blanc 2009*

**Monkfish Tataki**

*Sesame encrusted monkfish tataki, chickpeas, fried preserved lemon and banana fritter*

*Misha's 'Lyric' Riesling 2010*

**Salmon & Pork**

*Salmon with pork belly, sweet and sour puy lentils, pickled fennel and pumpkin*

*Misha's 'The High Note' Pinot Noir 2009*

**Feta**

*Vintage aged Blue River sheep's feta, with 'Greek salad'*

*Misha's 'Limelight' Riesling 2010*

**Pre-dessert**

*Raspberry Jelly with lemongrass curd and Vanilla Shortbread*

**Peach**

*Honey roast peach mousse with milk chocolate and raisin,*

*Yoghurt, lavender and ginger ice-cream*

*Misha's 'The Gallery' Gewurztraminer 2009*