

# VIVID Gold Sunset Dinner Cruise



Penfolds®



“Will age well,  
yet good now...  
decades of  
substantiation!”

PETER GAGO  
PENFOLDS  
CHIEF WINEMAKER

CAPTAINCOOK.COM.



## CANAPÉS & SPARKLING WINE

served on arrival

## PENFOLDS KOONUNGA HILL AUTUMN RIESLING

An expressive, highly aromatic Riesling. Floral and citrus notes combined with crisp mouth-watering acidity to make this a versatile wine suitable both as an aperitif or to partner with a diverse range of food.

## SEARED SCALLOPS

fennel orange and lemon zest

## PENFOLDS ST. HENRI SHIRAZ

St. Henri is a time-honoured Shiraz and unusual among high quality Australian red wines as it does not rely on any new oak. Pleasing both sweet and savoury tastes with a most appealing lingering impression.

## ANGUS CENTRE CUT TENDERLOIN

celeriac, Shitake mushrooms, truss cherry tomatoes and rich jus

## PENFOLDS FATHER 10YO TAWNY PORT

Arguably the most refined wine in Penfolds Tawny portfolio, replete with elegance and power. Exhibiting sweet fruitcake flavours, obvious wood aged complexity and concentration. The finish is fresh with a wonderful balance and lingering intensity.

## BLACK VIOLET CHEESECAKE

LIGHT, MUSIC & IDEAS  
**VIVID** SYDNEY

**Four Course Menu**

Valid during Vivid Sydney 2021

Menu subject to seasonal variation. All meals are prepared onboard our vessels and we have a limited time to serve the menus. Requests made in advance for special dietary (gluten-free, nut-free, dairy-free) and modifications of menus on board our cruises will be politely declined. We cannot guarantee that certain products or ingredients (halal, nuts, gluten, dairy, etc.) will not be in our food, and we explicitly accept no liability in this regard. For serious food allergies you must make your own decisions on selecting meals. Our staff's comments are only to assist you in making an informed decision.