



NOVEMBER GUEST CHEF DINNER

SCOTT PICKETT & JOSH PELHAM, ESTELLE

Scott Pickett (Owner/Chef) and Josh Pelham (Head Chef) of the wonderful 'Estelle' restaurant in Northcote will be joining Head Chef Jake Kellie and The Commoner team to present the grand finale of our 2014 Guest Chef Dinner Series.

Scott's new book 'SP: A Cook's Story' is hot off the presses and signed copies will be available on the night for \$50 or included in the \$175 ticket price.

Sunday November 30 – 6:45pm for 7pm start
\$75 - Amuse + Five Courses
\$125 - Amuse + Five Courses + Wine matching
\$175 - Amuse + Five Courses + Wine matching + 'SP: A Cook's Story'

The House Sourdough w/ Whipped Butter

Amuses - The Commoner

Jamon Madeleines
Puffed Seaweed, Smoked Eel & Celery
Caramelised Fennel & Parmesan Macaroons

First Course - Josh Pelham

Tomato, Goats Cheese, Black Olive & Charred Basil

Second Course - Scott Pickett (recipe from SP: A Cook's Story)

Sher Wagyu, Watercress & Potato Chips

Third Course - Josh Pelham

Dory, Japanese Mushrooms & Mussel Dashi

Main - Scott Pickett

Pork Jowl, Shaved Calamari & Jerusalem Artichoke

Dessert - The Commoner

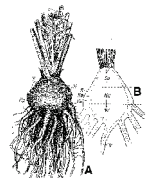
Berries, Elderflower & Fromage Blanc

Petit Fours - The Commoner

Cherry Nougat
Peanut butter & jelly
Chocolate & mint

Estelle

THE
COMMONER



www.thecommoner.com.au / 122 Johnston Street Fitzroy / 94156876
Dinner from 6pm Wednesday through Sunday, Lunch from Noon Friday, Saturday, Sunday