



## **Martinborough Makers' Dinner**

Wednesday 25th October

Four courses with beverage matches, \$150pp

### **TO BEGIN**

Cook Strait kingfish crudo

coconut, kaffir lime, pickled chilli & coriander salsa, lot 8 citrus oil

*2022 Martinborough Vineyard Home Block Sauvignon Blanc &*

*2022 Te Kairanga Estate Sauvignon Blanc*

### **SECOND**

Scampi tails

scallop tortelloni, burnt butter sabayon, shaved asparagus, soft herbs, shallot vinaigrette

*2021 Martinborough Vineyard Home Block Chardonnay &*

*2022 Te Kairanga Runholder Chardonnay*

### **THIRD**

Duck breast

spiced plum, braised witloof, cauliflower, potato galette, duck jus

*2018 Martinborough Vineyard Home Block Pinot Noir &*

*2020 Te Kairanga John Martin Pinot Noir*

### **TO FINISH**

Yuzu custard tart

liquid nitrogen Cointreau meringue, Lighthouse Gin jelly

*Lighthouse Gin, Yuzu sake Gimlet*