

LOUDY BAY WINE DINNER

THURSDAY MAY 9TH, 2019

CANAPES

SMOKED TROUT

granny smith apple and fennel cure, candied jalapeno, preserved bergamot, crème fraiche

ASPARAGUS TEMPURA

Meyer lemon, béarnaise, espelette chili

BACON CANDY

house maple cure, Szechuan pepper corns

Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand, 2017

Cloudy Bay, Pinot Noir, Marlborough, New Zealand, 2017

FIRST COURSE

FRITO MISTO

razor clams, baby squid, rock shrimp, peppadews, roast garlic aioli, frisée, orange-tarragon vinaigrette

Cloudy Bay, "Te Koko", Sauvignon Blanc, Marlborough, New Zealand, 2016

ENTRÉE

DUET OF DUCK

*pan roasted breast, amaretto glaze, hand pulled leg confit, duck skin chicharron,
roasted "tiny" turnips, Marcona almonds, sour cherry mole*

Cloudy Bay, "Te Wahi", Pinot Noir, Central Otago, New Zealand, 2016

DESSERT

MASCARPONE CHEESECAKE

lavender-honey glaze, dulce de leche, brûléed pineapple, walnut-honey brittle

Cloudy Bay, Late Harvest Riesling, Marlborough, New Zealand, 2017