

CLOUDY BAY WINEMAKERS DINNER

7 NOVEMBER | 159PP | 6PM

Sample menu only, subject to change

On Arrival -

Cloudy Bay Pelorus Blanc NV

Snacks -

Saltwater salmon, coriander, radish

Goat's cheese, beetroot, Central Otago hazelnut

Chicken liver parfait, onion, crispy skin

Presented by Chef Momo,

paired with Cloudy Bay Sauvignon Blanc 2024 & 2025

Second Course -

Salt dough-baked carrots, cauliflower, buckwheat, gazpacho

Presented by Chef Momo,

paired with Cloudy Bay Chardonnay 2023

Third Course -

Cambridge duck, Hawke's Bay cherries, duck leg manti

Presented by Chef Gareth Stewart,

paired with Cloudy Bay Te Wāhi Pinot Noir 2021

Fourth Course -

'Cheesecake', new-season berries, fromage blanc, kataifi pastry

Presented by Chef Gareth Stewart,

paired with Cloudy Bay Pelorus Rosé NV

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CLOUDY BAY
NEW ZEALAND