



The Gibbston Valley Winemakers Dinner

Wednesday 26 August 2009

Prawn toast

Hoisin duck with spring onion

*Accompanied by
Gibbston Valley Blanc de Pinot Noir 2008*

South Island salmon tartare with celeriac jelly and petit herb salad

*Accompanied by
Gibbston Valley Pinot Blanc 2008*

Seared Central Otago hare loin with potato-almond nougat, honey roast aubergine with serrano ham

*Accompanied by
Gibbston Valley Pinot Noir 2007
Gibbston Valley Expressionist Series Pinot Noir 2007*

Grilled veal cutlet on smoked sea salt kumera gratin with yellow beetroot

*Accompanied by
Gibbston Valley Reserve Pinot Noir 2006*

Valrhona white chocolate cheesecake with lemon curd and vanilla biscotti

*Accompanied by
Gibbston Valley Late Harvest Riesling 2008*