



Hans Herzog Winemaker's Dinner

Thursday 18 June 2009

Salmon daikon tower, stuffed with cauliflower mousse and topped with salmon caviar

*Accompanied by
Hans Herzog Marlborough Pinot Gris 2008*

Pork loin wrapped in wilted chard with truffle beurre blanc

*Accompanied by
Hans Herzog Marlborough Chardonnay 2008*

Five spiced chicken stuffed rambutan in broth

*Accompanied by
Hans Herzog Marlborough Viognier 2008*

Braised Hawke's Bay lamb with rosemary gnocchi

*Accompanied by
Hans Herzog Marlborough Pinot Noir 2006*

Port wine cheddar bavaois with crisp pancetta and shiitake jus

*Accompanied by
Herzog Marlborough Merlot-Cabernet Sauvignon "Spirit of Marlborough" 2001*

Candied Orange Rice Pudding

*Accompanied by
Herzog Marlborough Botrytis Pinot Gris 2008*