



The Crater Rim Winemakers Dinner

Thursday 19 March 2009

The Crater Rim Waipara Riesling 2008

Swordfish medallion with a vegetable terrine, crumbled goats cheese & citrus tarragon emulsion

*Accompanied by
The Crater Rim Waipara Sauvignon Blanc 2008*

Duck roulade with chilli mandarin glaze on peanut noodle rösti

*Accompanied by
The Crater Rim Waipara Pinot Gris 2008*

Maple Smoked kangaroo carpaccio with gremolata & a porcini spaetzle

*Accompanied by
The Crater Rim Waipara Pinot Noir 2007
Les Volcans Languedoc France Syrah*

South Island game pie, beetroot jelly & a parsnip & cannellini bean puree

*Accompanied by
The Crater Rim Omihi Rise Waipara Pinot Noir 2007*

Chargrilled pineapple ravioli filled with Granny Smith & lime zest crème Saint-Honoré

*Accompanied by
The Crater Rim Waipara Riesling 2008*