



THE WINEHOUSE & KITCHEN

## Winehouse Sample Degustation Menu

*(Menu will be designed to suit each group and seasonal availabilities)*

\$145 per person, wines included

Upon arrival;

Nelson Scallops, coated in crisp brioche crumbs, with celeriac and cucumber remoulade  
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Baby chicken, leek and spring vegetable country style pies

*Wine match;*

*Veuve Clicquot French champagne NV*

New season organic Asparagus, Free range egg, Parma ham, shaved parmesan, sauce béarnaise

*Wine match;*

*Rockferry sauvignon Blanc 2005*

West coast whitebait fritter with roasted Stewart Island scampi & a baby herb & fennel salad

*Wine match;*

*Rockferry corners chardonnay 2005*

Roast duck breast, cassoulet of French beans, wild mushroom and watercress salad

*Wine match;*

*Van Asch 2002 pinot noir*

Palate cleanser

Blackberry and white pepper sorbet

*Mount Pisa sparkling mineral water*

Pepper crusted Angus beef fillet, with poached Fiordland crayfish, new season jersey bennies and red wine jus

*Wine match;*

*Van Asch 1999 Shyrah*

Cheese course;

Whitestone Windsor blue, eve apple and walnut salad, wafer crackers

Dessert course;

New season strawberry tart, white chocolate ice cream with rose' and wild honey syrup

*Wine match;*

*Rockferry botrytis Riesling 2005*

To finish;

Chocolate and pistachio nut truffles

*Selection of teas and coffee*