

## **Winemakers Dinner held at Embargo Restaurant, Hamilton on Wednesday 23<sup>rd</sup>**

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### **1st Course:**

Duo of Clevedon Coast Oysters:  
Tempura style with a wasabi mayonnaise  
and natural on seaweed salad with rice vinegar dressing  
**Laverique Methode Traditionelle (Waipara)**

### **2nd Course:**

Beef Carpaccio drizzled with extra virgin olive oil  
and finished with Grana Padana  
**Heritage Collection: The Shearer 2007**  
**Chardonnay (Waipara)**

### **3rd Course:**

Glazed Asian flavoured duck breast on a red wine risotto  
**Heritage Collection: Nor'wester 2008**  
**Pinot Noir (Waipara)**

### **4th Course:**

Spice crusted venison medallions seared rare over  
rocket mash and accompanied by  
thyme and venison sausages  
**Heritage Collection: Syrah 2009 (Waipara)**

### **5th Course:**

Peaches poached in a Riesling syrup with a passionfruit  
sabayon and vanilla bean ice cream topped  
with toasted hazelnut praline  
**Heritage Collection: Huntaway**  
**2009 Late Pick Riesling (Waipara)**