

60th Birthday Menu
Seven Course Wine and Food Pairing Dinner

Champagne Reception
Georges Gardet Brut Special NV

Scallop Mornay Boats with Honey Poached Pear and Lemon Infused Olive Oil
Stuffed Mushrooms with Olive Hazelnut Tapenade
Crosthini with Sun Dried Tomato Pesto and Rare Filet Mignon

Course One

Bilancia Pinot Grigio 2006

Roasted Red Pepper and Coriander Bisque

Course Two

Selbach Whelener Sonnenuhr Riesling Spatlese 2004

Smoked Pork with Spinach, Roquefort, Portobello Mushrooms
In Caramelized Apple Vinaigrette

Course Three

Chapoutier Condrieu Blanc 2004

Ginger Orange Seared Tuna on Baby Bok Choy
with Spiced Orange Reduction

Palate Cleanser: Champagne Granita with Citrus Swirls

Course Four

Ata Rangi Pinot Noir 2002

Lamb Tenderloin, Rolled with Sun Dried Tomato, Aged Cheddar, and Basil with Roasted Tomato
Sauce and Basil Infused Olive Oil

Course Five

Chapoutier Ermitage "Le Pavillon" Rouge 1995

Seared Venison Medallions with Plum Reduction and Fried Peppered Goat Cheese on Roasted
Vegetable Risotto

Course Six

Georges Gardet Brut Special NV
Glenguin Botrytised Semillon 2001
Port

Lavender Glazed Pears with Champagne Truffle on Lavender Infused Cream
and Pear Reduction

Course Seven

Jim Barry 'The Armagh' Shiraz 1996

Selection of New Zealand Cheeses with Crackers and Liqueured Fruits