



COMMANDERIE DE BORDEAUX



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|------------------------|-----------------------|
| <i>Maitre</i> | Benoît Marcenac |
| <i>Chancelière</i> | Susie Stone |
| <i>Grand Argentier</i> | Michael Corry |
| <i>Vinothécaire</i> | Will Brunel-Morvan |
| <i>Director</i> | Jacqueline Lethbridge |
| <i>Director</i> | Chris Schultz |
| <i>Director</i> | Stephen White |



COMMANDEUR TO BE ANOINTED TO THE AUCKLAND CHAPTER

David Milne



BORDEAUX "GRAND CRUS" WINES DINNER AT ONSLOW

Welcome to a landmark Auckland address steeped in history, referencing the Old World but being modern at the same time, sophisticated yet relaxed, that celebrates New Zealand's exceptional provenance and ideally matches the best Bordeaux wines.

As the culmination of Josh Emmett's culinary journey from London to New York and back to New Zealand, Onslow is our destination for our Grands Crus Wines Night tonight.

Josh Emmett and his team have concocted a very exclusive evening which will showcase our selection of exceptional Bordeaux Grands Crus from both banks.



Canapés on arrival:

Fried Bread, Six Month Aged Cheddar, Marsh's Honey, Black Truffle

Chicken Liver Parfait Smoked Maple, Toasted Brioche

Château Rieussec Sauternes 1er Grand Cru Classé 2018

Cloudy Bay Storm Clams
'Thermidor' Fennel Crumb

*Château Carbonnieux Pessac-Léognan
Grand Cru Classé Blanc 2019*

Central Otago Wild Game Terrine

Venison, Rabbit, Hare, Smoked Hock served with Sourdough, Dijon Mustard, Tamarillo Chutney

Château Chauvin Saint-Emilion Grand Cru Classé 2010

Cambridge Duck Breast

Mandarin Glaze, Maple Roasted Butternut Squash

*Château Ducru-Beaucaillou Saint-Julien 2eme
Grand Cru Classé 1996*

Caramelised Crêpe

Chocolate Crème Pâtissière

*Château Montrose Saint-Estèphe 2eme
Grand Cru Classé 2003*

Surprise digestif

GLASSWARE SUPPLIER

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GERMANY