

Destination 10 - "NEW ZEALAND"

January 31st, 2018

DEPARTURE @ 7:00PM - GATE: VINTAGE

New Zealand wine is distinctive for its purity, vibrancy and intensity. The long ripening period - a result of cool temperatures - allows flavor development while retaining fresh acidity, a balance for which New Zealand wines are renowned. While Sauvignon Blanc reigns supreme, we will taste through three wines that will open your eyes to the diversity and complexity of the region.

Green Lipped Mussels

Creamed Kumara,
Lime, Mussels,
Ginger, Cream,
Carrot, Fish Sauce,
Chile Sauce

Wine Pairing:

**Mudhouse
Sauvignon Blanc,
Marlborough**

Whitebait Fritters

Whitebait, Egg,
Lemon, Tartar Sauce

Wine Pairing:

**Kumeau River
Village Chardonnay,
Auckland**

New Zealand Lamb

Glazed Lamb Loin,
Vadouvan Curry
Crumble, Apple,
Parisian Carrot,
Merguez, Chicory

Wine Pairing:

**Crossings Pinot Noir,
Atwatere Valley**

