



COMMANDERIE DE BORDEAUX



<i>Maitre</i>	Benoit 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

Jillian Friedlander



THE GROVE “GRANDS CRUS” DINNER

The Grove is one of Auckland’s most iconic and awarded restaurants.

Michael Dearth, the proud Owner of both The Grove and Baduzzi; Andrea Martinisi, the awarded Food and Beverage Director; and Ryan Moore, the acclaimed Head Chef, have concocted a very exclusive evening which will showcase our selection of exceptional Bordeaux Grands Crus from both banks.



Canapés on arrival
Chicken liver tart with mulberry molasses and sorrel
Tempura of ‘Te Matuku’ oyster with finger lime and green apple

Carmes de Rieussec Sauternes 2017

Spanner crab
Spiced bisque, grapefruit, samphire
Château Chasse-Spleen Moulis-en-Médoc blanc 2016

True farm egg yolk
Duck, beetroot, toasted seeds
Château Figeac St Emilion Premier Grand Cru Classé 2002

Durham farm beef
Oxtail, truffle, wild garlic
Château Sociando-Mallet Haut-Médoc 2009

Selection of New Zealand and French cheeses
Quince, homemade crackers
Château Lynch Bages Pauillac Cru Classé 2009

Petits fours
Surprise digestif

GLASSWARE SUPPLIER

Eisch
GERMANY