



COMMANDERIE DE BORDEAUX



| | |
|------------------------|-----------------------|
| <i>Maître</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

Roger Partridge



DINNER MENU CAZADOR

Combining their unique sense of hospitality and earthy cuisine, Rebecca Smidt and Dariush Lolaiy have designed an exceptional and wintry five course degustation menu to match five Bordeaux wines.

Apéritif amuse bouche : Venison heart tartare, labneh & Duck parfait, red onion marmalade

Louis Roque Tchanqué Rouge

Wild rabbit rillettes, crème fraîche & Boar lonzo, fennel

Château Carbonnieux Pessac-Léognan 2013

Wild duck breast, Jerusalem artichoke, chervil

Château Fonroque St Emilion Grand Cru 2011

Roasted saddle of hare, beetroot, tarragon, celeriac

Château Lafon-Rochet St Estèphe 2000 – 5th Growths

Poached pear, crème caramel

Château La Tour Blanche Sauternes 1er Grand Cru Classé 2010