



COMMANDERIE DE BORDEAUX



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

Commandeurs to be anointed to the Auckland Chapter

Patrick Schweder

DINNER MENU O'CONNELL STREET BISTRO

PROPRIETORS: CHRIS UPTON AND AMANDA MASON

CHEF: MARK SOUTHERN

Canapés : Roquefort gougères with truffle honey, duck liver parfait
and cherry on toasted brioche, peppered seared tuna
Château Coutet Barsac 1er Grand Cru Classé 2015

Butter poached scampi, cauliflower purée, black pudding and
Granny Smith apple
Château Olivier Pessac-Léognan Cru Classé 2014

Eye fillet of beef with bone marrow crust, veal and mushrooms
ragout, pancetta and cavolo nero
Château Angéus St Émilion 1er Grand Cru Classé 2002
Château Lynch Bages Pauillac Grand Cru Classé 2002

Bitter chocolate marquise, macerated prunes, salted caramel,
chocolate crisps and prune and Armagnac ice cream
Delors Armagnac 2002