



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

Patrick Elliott
Mark Foo



DINNER MENU LA MARÉE, SOFITEL VIADUCT HARBOUR

Headed up by the renowned **Michelin-starred chef Marc de Passorio**, La Marée's cooking philosophy is to harness the culinary traditions of France, together with New Zealand finest seafood, and transform them into culinary masterpieces.

Our wine journey will start in the Sauternes region, where the "sec" brother will complement its "tropical" sister. We move to the Right Bank's appellation of Pomerol and then complete the wine tour on the Left Bank's appellation of Pauillac. Cognac's elegance and richness will conclude the culinary journey as the perfect dessert match.



Amuse-bouche : Candied pears with grilled hazelnuts / Seared scallops with beetroot and balsamic vinegar

Carnes de Rieussec Sauternes 2017

Rock lobster flambéed with Thomson whisky, lemon gel, pomegranate seed

Château Suduiraut Bordeaux Blanc 2018

Canterbury lamb rack, smoked eggplant purée, ratatouille

Château Bellegrave Pomerol 2010

Grinning Gecko Kau Piro, Comté, Brie de Meaux, served with poppy seed crackers, warm bread, dried fruits, nuts, quince paste and truffle honey

Château d'Armailhac Pauillac 2015

Textures of Valrhona Jivara chocolate and mandarin, chocolate cream, cocoa crumble, dark chocolate mousse, mandarin curd

Camus Cognac VSOP

GLASSWARE SUPPLIER

Eisch
GERMANY