



SEAGLASS
Restaurant

New Zealand Wine Tasting Dinner INFORMATION SHEET

Thursday 9th February 2012

The event commences at 7pm with sparkling wine served in the cocktail lounge,
and through to the restaurant at 7.30pm sharp.

On arrival in the Cocktail Bar

Wine: Matua Valley Marlborough SB Sparkles

Appetiser (served at your table)

Potato blinis with smoked salmon & crème fraiche
Fresh goats cheese on croute with caramelised onion

Entrées (Alternate placement)

Citrus cured salmon with a fennel, herb & bean salad
Smoked chicken, rocket, cabbage & almond salad with a salad cream

*Wine: Matua Valley Marlborough Sauvignon Blanc
Distant Cousins Sauvignon Blanc*

Mains (Alternate placement)

Pork cutlet with sautéed kiphler potatoes, steamed greens, apple chutney and a chardonnay jus
Grilled chicken supreme on a risotto of asparagus, wild mushroom & beurre blanc

*Wine: Secret Stone Pinot Gris
Secret Stone Chardonnay*

Mystery Wine Game

Dessert (Alternate placement)

Chocolate tart with Chantilly cream

An alternative to chocolate is available if requested when purchasing tickets.

Wine: Matua Valley Malbec

CONFIRMATION OF ATTENDANCE

Tickets must be purchased from the clubs reception desk and paid for in full at the time of purchase.

By purchasing a ticket you confirm your acceptance of the menu as described above.

If you have any special dietary requirements, please notify the club at the time of booking.

Tickets are non-refundable.

Menu is subject to change without notice

You must present the ticket on arrival – the ticket stub will be surrendered and used for a lucky door giveaway

Tables will be allocated once all tickets have been sold.



SECRET STONE
NEW ZEALAND



MATUA VALLEY
NEW ZEALAND