May 2019

GROUP TASTINGS

We do not charge room hire, however, we require a minimum spend for exclusive use of our wine cellar from 6pm and finishing no later than 9:30pm. The tasting portion of the evening takes approximately 75 minutes and is presented by one of us with a French accent!

January to November: Monday to Thursday – minimum spend $2,000 Friday – minimum spend $2,500
December: Monday to Thursday – minimum spend $2,500 Friday – minimum spend $3,000

For confirmation of booking date, a 20% non-refundable deposit will be required. The final confirmation of guests is needed no later than 48 hours, this will be the number invoiced.

We can accommodate for guests with special dietary requirements, please notify us at least 48 hours in advance.

Below are our tasting options, we are happy to tailor the food and wine options to suit your group.

Option 1 - A 'Tour de France' – without the bicycle

Sit in comfort, glass in hand, as we explore the different regions - the wines that have made them famous, partnered with typical local taste sensations.
There's an aperitif on arrival, then an informative yet relaxed tasting experience of six wines with simple yet classic food matches. Expect the senses to be challenged in what will be a memorable evening in a little part of France, right here in Auckland.

Choose one particular region, or go on the full tour.

- LE CAMPAGNARD
Platters of charcuterie (cured meats, pate, mousse, tapenade, condiments)
+ platters of French cheeses + bread.
Wines: 1 aperitif + 6 wines
Cost including wine: $85pp

- LE VIGNERON
Entrée: Platters of charcuterie (cured meats, pate, mousse, tapenade, condiments)
Main: TWO Plats du Jour served with roasted potatoes and seasonal vegetables
served as sharing plates, please see sample plats du jour below
Fromages: Platters of Cheese served with fresh baguette **OR**
Dessert: Mini patisseries to share
Wines: 1 aperitif + 6 wines
Cost including wine: $120pp **OR** $130pp with selection a of mini patisseries

- LE DÉGUSTATEUR
7 course taste sensations (including dessert) with each wine (1 aperitif + 6 wines) and served with bread
Cost including wine: $140pp

Option 2 – Les Gourmandises de la France

The format with this option is with a focus more on the food than on the wine as a sit-down dinner/degustation with wines from different regions of France and a succinct presentation of the food and wines.

- **OPTION A**

Amuse bouche: Gougères (2 pieces per person)
Entrée: Terrine de Saumon maison (Akaroa salmon and smoked fish rillettes with crayfish oil) AND Terrine de porc et ses condiments (Homemade pork terrine with condiments)
Main: TWO Plats du Jour served with potatoes and seasonal vegetables
served as sharing plates, please see samples below.
Cheese: Plateau de Fromages (Selection of French cheeses) + bread
Dessert: Mini patisseries to share
Wines: Aperitif + 2 whites + 2 reds + 1 sweet
Cost including wine: $145pp

- **OPTION B**

Amuse bouche: Gougères (2 pieces per person)
Entrée: Platters of charcuterie (cured meats, pate, mousse, tapenade, condiments)
Main: TWO Plats du Jour served with potatoes and seasonal vegetables
served as sharing plates, please see samples below.
Cheese: Plateau de Fromages (Selection of French cheeses) + bread
Dessert: A selection of mini patisseries (i.e. lemon tart, chocolate opera)
Wines: Aperitif + 2 whites + 2 reds + 1 sweet
Cost including wine: $135pp

- **OPTION C**

Amuse bouche: Gougères (2 pieces per person)
Entrée: Platters of charcuterie (cured meats, pate, mousse, tapenade, condiments)
Main: TWO Plats du Jour served with potatoes and seasonal vegetables
served as sharing plates, please see samples below.
Cheese: Plateau de Fromages (Selection of French cheeses) + bread
Wines: Aperitif + 2 whites + 2 reds
Cost including wine: $120pp (we can include a dessert wine to this selection – Allow an extra $5.00pp)

- **OPTION D**

Amuse bouche: Gougères (2 pieces per person)
Platters of charcuterie (dried meats, pate, mousse, tapenade, condiments) + platters of French cheeses + bread. We can accommodate for people with special dietary requirements
Wines: Aperitif + 2 whites + 2 reds
Cost including wine: $95pp **OR** $102pp with selection of mini patisseries

All prices include GST

SAMPLE "PLATS DU JOUR":

Cuisse de canard confit (Free-farmed confit duck leg, red wine sauce)
Epaule d'agneau braise à la Provencale (Lamb with Provençal herbs, tomatoes, olives)
Volaille fermière cuisinée à la moutarde Fallot (Mustard roasted organic chicken)
Joues de Boeuf Wagyu bourgignonne (Slow cooked wagyu beef cheeks,)