

# GROUP TASTINGS & DINNERS

We do not charge room hire; however, we require a minimum spend for exclusive use of our wine cellar from 6:30pm and **finishing no later than 9:30pm.**

January to October: Monday to Friday – minimum spend \$2,700  
November/December: Monday to Thursday – minimum spend \$3000  
Friday – minimum spend \$3,500

To secure a booking date, a **\$400 non-refundable deposit** will be required. The final confirmation of guests is needed no later than 48 hours before your event, this will be the number invoiced.

We can accommodate for guests with **special dietary requirements or food allergies**, please notify us in advance (no later than 48 hours before your event).

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

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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 is an aperitif on arrival, then an informative yet relaxed tasting experience of five to 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.

The tasting portion of the evening can be up to 75 minutes and is presented by one of us with a French accent. Choose one particular region or go on the full tour! It is up to you how in depth or succinct you would the tasting to be. We welcome any ideas to cater your event to your liking.

**- Menu Options Below -**

## LE CAMPAGNARD

**Amuse-bouche:** Canapés (2 per person)

**Plateau de Charcuterie et de Fromage:** A selection of cured meats, paté, mousse, tapenade, condiments, and French cheeses served with fresh baguette

**Wine:** 1 aperitif + 5 wines

**From \$110pp**

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## LE VIGNERON

**Amuse-bouche:** Canapés (2 per person)

**Entrée:** Plateau de Charcuterie (Our selection of cured meats, pate, mousse, tapenade, condiments)

**Main:** Choice of ONE Plat du Jour option for the group (*see below*) served with potatoes and seasonal vegetables

**Fromages:** Plateau de Fromages (Our selection of French cheeses served with fresh baguette)

**Dessert:** Mini Patisseries to share (Optional +/- \$10)

**Wine:** 1 aperitif + 5 wines

**From \$145pp**

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## LES GOURMANDISES

**Amuse-bouche:** Canapés (2 per person)

**Entrée:** Choice of ONE entrée option for the group (*see below*)

**Main:** Choice of TWO Plats du Jour (*see below*) served in sharing plates with potatoes and seasonal vegetables

**Fromages:** Plateau de Fromages (Our selection of French cheeses served with fresh baguette)

**Dessert:** Mini Patisseries to share

**Wine:** 1 aperitif + 5 wines

**From \$175pp**

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## LE DEGUSTATEUR

7 course taste sensations (including dessert) with pairing wines (1 aperitif + 6 wines), served with fresh baguette.

**Amuse-bouche:** Canapés (2 per person)

**Première Assiette:** Crottin de chevre chaud et sa petite salade verte (Tartine of warm French goat cheese with green salad)

**Deuxième Assiette:** Tartare de poisson de ligne à la moutarde aux noix et au verjus (Fish tartare marinated with a walnut and verjuice dressing)

**Entrée:** Terrine maison et ses condiments (Homemade terrine served with condiments)

**Main:** Choice of ONE Plat du Jour option for the group (*see below*) served with potatoes and seasonal vegetables

**Fromages:** Plateau de Fromages (Our selection of French cheeses served with fresh baguette)

**Dessert:** Mini Patisseries to share

**Wine:** 1 aperitif + 6 wines

**From \$195pp**

## ENTRÉES

### **Plateau de charcuterie**

A selection of cured meats, terrine, mousse, tapenade, condiments served with baguette

### **Crottin de chevre chaud et sa petite salade verte**

Tartine of warm French goat cheese with green salad

### **Tartare de poisson de ligne à la moutarde aux noix et au verjus**

Fish tartare marinated with a walnut and verjuice dressing

### **Soupe a l'oignon gratinée**

Classic onion soup, served with croutons

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## PLATS DU JOUR

- Served as sharing plates -

### **Piece de Boeuf au brie truffé**

Seared scotch beef, wild mushroom sauce, potato gratin, truffle brie

### **Confit de Canard à l'orange et Armagnac**

Confit duck leg, orange & Armagnac jus, roasted vegetables & potato gratin

### **Bœuf à la Bourguignonne – Le classique!**

Slow cooked beef cheeks in rich red wine sauce, roasted potato & seasonal vegetables

### **Poulet au Riesling**

Tender free-range chicken in white wine sauce with wild mushrooms, light cream, potatoes & seasonal vegetables

### **Champignon roti a l'Ardechoise et son coulis de poivron**

Roasted Portobello mushroom served with mixed seasonal vegetables, green lentils and capsicum coulis

### **Poisson de ligne cuit au plat sauce coquillage**

Pan fried line-caught fish with mussel & cream sauce

*[Price TBC – based on market price] Individually plated, cannot be shared with group or served alongside another PLAT DU JOUR.*

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**Plats du jour subject to change - All prices include GST**