



# HENRI BOURGEOIS & CLOS HENRI

## WINE DINNER

186 per person | 10 September 2024

### SNACK

Smoked Mackerel Tartlet  
Pickled Beets | Citrus Soy Glaze | Cold Pressed Sesame Oil  
*Clos Henri Chapel Block Blanc de Noirs 2019*

\*\*\*

### STARTER

Hokkaido Scallop Tartare  
Honey Mango | Madagascan Vanilla & Coconut Gel | Herbal Thai Dressing  
*Henri Bourgeois La Bourgeoise Sancerre Blanc 2020*

\*\*\*

### BETWEEN

Black Sea Bream Fillet  
Gentle-Poached Fine De Claire Oyster | Asparagus | Dashi Emulsion  
*Henri Bourgeois La Demoiselle de Bourgeois Pouilly-Fume 2020*

\*\*\*

### MAIN COURSE

Pira Oven Roasted Stone Ax Wagyu Rump Cap  
Local Spiced Pulled Beef | Potatoes | Mushroom Ketchup & Natural Jus  
*Clos Henri Pinot Noir 2017*  
*Clos Henri Waimaunga Pinot Noir 2022*

\*\*\*

### DESSERT

Textures of Peach | Ginger & Cardamom