



The New Zealand LAM Charitable Trust dinner
dine by Peter Gordon
30th March 2011

Seared Yellowfin tuna

with a tempura oyster, ginger fritter, vanilla clam and tapioca

Clos Henri Sauvignon Blanc, Marlborough '09
CJ Pask Roy's Hill Sauvignon Blanc, Hawkes Bay '09

Coconut laksa

with green tea noodles, prawn, deep-fried tofu and shiitake mushrooms

Rippon Riesling, Central Otago '09
Villa Maria Private Bin Dry Riesling, Marlborough '10

Crispy twice-cooked pork belly

with Mariano's chorizo, tamarind caramel, roast cauliflower,
and Heilala vanilla, yuzu apple and NZ wasabi salad

Heron's Flight Sangiovese, Matakana '06
Churton Pinot Noir, Marlborough '08

A dine sorbet

Roast five-spice rubbed Cambridge duck breast

on smoked kumara mash with eggplant shiitake
salad and chilled duck liver crostino

Puriri Hills Merlot Carmenere Malbec, Clevedon '06
Kennedy Point Merlot, Waiheke Island '06

Bronny and Les's feijoa parfait
Burnt orange custard and mandarin jelly
Chocolate pot de crème

Johanneshof Cellars Noble Late Harvest Riesling, Marlborough '08

Petit Fours

Thanks to;

James Barber at Churton, Daniel Kemp and the team at Puriri Hills,
Sal Cameron at Co-pilot Distributors for Johanneshof, Dale at Negotiants for
Rippon, Jean-Christophe Poizat from Maison Vauron for Clos Henri, Karen
Fistonich at Villa Maria, and Susan and Neil from Kennedy Point Wines.
SKYCITY's The Grand Hotel, and dine by Peter Gordon's staff - especially
Gregory (the lovable Frenchie), our manager Jenny Kiihfuss-Luey and
Mark Harman our new head chef