

WINEMAKERS DINNER AT EMBER

MENU

Mahurangi oyster, finger lime mignonette (GF, DF)

Paired with: Glass of Mt. Beautiful Sauvignon Blanc

Tea-cured Ora King Salmon, nori vinaigrette, Kewpie, fried tapioca (DF, GF)

Paired with: Glass of Mt. Beautiful Pinot Gris

Shallot tarte tatin, crème fraîche (V)

Paired with: Glass of Mt. Beautiful Rosé

Leeks, gribiche, pan grittata (V)

Paired with: Glass of Mt. Beautiful Chardonnay

First Light Wagyu Bavette, rainbow chard, malt & shiitake glaze, celeriac (GF)

Side of new potatoes, labne, onion ash, brown butter, dill (V, GF)

Paired with: Glass of Mt. Beautiful Pinot Noir

Rhubarb & custard choux, ginger (V)

Paired with: Glass of Mt. Beautiful Riesling



WINERY | VINEYARD | FARM

(DF) Dairy free | (GF) Gluten Free | (V) Vegetarian | (VE) Vegan