



Botswana Butchery

Banquet of Nature

Champagne & Wine Pairing Menu

Amuse-bouche

Natural Market Oysters
Chardonnay vinegar pearls, lemon granita
NV Perrier-Jouët Blanc de Blancs, Epernay, France

Entrée 1

Herb Seared Carrara MBS 6+ Wagyu Beef Carpaccio
Foraged mushroom medley, truffle & black garlic purée, pecorino
NV Perrier-Jouët Blason Rosé, Epernay, France

Entrée 2

Seared Scallops
Orange & thyme butter, chilli corn cakes, samphire,
crème fraîche soused leek
2019 Camshorn Classic Riesling, Waipara, New Zealand

Main 1

South Island Quail
Roasted witloof, parsnip, roasted pear, pear orange & honey dressing
2019 Brancott Estate Letter Series 'O' Chardonnay, Marlborough, New Zealand

Main 2

Taupo Organic Lamb Wellington
Lamb loin, spinach, broad bean, garlic soubise,
pickled golden beetroot, Clevedon Buffalo curd
2019 St Hugo Grenache Shiraz Mataro, Barossa, Australia

Palette Cleanser

Feijoa Sorbet

Dessert

Hawke's Bay Apple Tarte Tartin
Blueberry gel, Vanilla ice cream, Tuile
NV Perrier-Jouët Grand Brut, Epernay, France

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