

Valli Wines & Sofitel Queenstown

Winemaker's Dinner

HOUSE BREAD

With whipped butter

AMUSE-BOUCHE

Seasonal Oyster

Celeriac remoulade | cucumber aquafaba & dry ice

Valli Waitaki Pinot Gris

ENTRÉE

Pan Seared Duck Breast

Artichoke puree | pine nut |

currant & black olive granola | sage crisps | orange jus

Valli The Real McCoy Pinot Gris Orange Wine &

Valli Gibbston Vineyard Pinot Noir

PALATE CLEANSER

Lemon Sorbet

Black doris gel & sherbet

MAIN COURSE

Slow-Cooked Beef Cheek

Pinot noir & wild thyme pithivier wagyu sirloin |
horseradish foam | watercress & gourmet mushrooms

Valli Bendigo Vineyard Pinot Noir

DESSERT

Bombe Alaska

Apricot semi freddo | candied ginger financier |
marmalade fruits & garnishes

Valli Dolce Vita Late Harvest Riesling



SOFITEL
QUEENSTOWN HOTEL & SPA