

## GROUP TASTINGS

We do not charge room hire, however, we require a minimum for exclusive use of our wine cellar from 6pm and finishing no later than 9:30pm. The tasting portion of the evening takes approximately 75 minutes and is presented by one of us with a French accent!

*Monday to Thursday – minimum spend \$2,000*

*Friday – minimum spend \$2,500*

For confirmation of booking date, a 20% non-refundable deposit will be required. The final confirmation of guests is needed no later than 48 hours, this will be the number invoiced.

We can accommodate for guests with special dietary requirements, please notify us at least 48 hours in advance.

Below are our tasting options, we are happy to tailor the food and wine options to suit your group.

### Option 1 - A 'Tour de France' – without the bicycle

*Sit in comfort, glass in hand, as we explore the different regions - the wines that have made them famous, partnered with typical local taste sensations.*

*There's an aperitif on arrival, then an informative yet relaxed tasting experience of six wines with simple yet classic food matches. Expect the senses to be challenged in what will be a memorable evening in a little part of France, right here in Auckland.*

*Choose one particular region, or go on the full tour.*

#### **- LE CAMPAGNARD**

**Platters** of charcuterie (dried meats, pate, mousse, tapenade, condiments)  
+ platters of French cheeses + bread.

**Wines:** 1 aperitif + 6 wines

Cost including wine: \$75pp

#### **- LE VIGNERON**

**Entrée:** Platters of charcuterie (cured meats, pate, mousse, tapenade, condiments)

**Main:** Plat du Jour served with roasted potatoes and seasonal vegetables served as sharing plates, please see sample plats du jour below

**Fromages:** Platters of Cheese served with fresh baguette **OR**

**Dessert:** Mini patisseries to share

**Wines:** 1 aperitif + 6 wines

Cost including wine: \$100pp (1 main to share) / \$105pp (2 mains to share)

#### **- LE DÉGUSTATEUR**

7 course taste sensations (including dessert) with each wine (1 aperitif + 6 wines) and served with bread

Cost including wine: \$129pp

## **Option 2 – Les Gourmandises de la France**

*The format with this option is with a focus more on the food than on the wine as a sit-down dinner/degustation with wines from different regions of France and a succinct presentation of the food and wines.*

### **- OPTION A**

**Amuse bouche:** Gougères (2 pieces per person)

**Entrée:** Terrine de Saumon maison (Akaroa salmon and smoked fish rillettes with crayfish oil) AND Terrine de porc est ses condiments (Homemade porc terrine with condiments)

**Main:** Plat du Jour served with roasted potatoes and seasonal vegetables served as sharing plates, please see sample plats du jour below

**Cheese:** Plateau de Fromages (Selection of French cheeses) + bread

**Dessert:** Mini patisseries to share

**Wines:** Aperitif + 2 whites + 2 reds + 1 sweet **OR** Aperitif + 2 whites + 3 reds  
Cost including wine: \$135pp

### **- OPTION B**

**Amuse bouche:** Gougères (2 pieces per person)

**Entrée:** Platters of charcuterie (cured meats, pate, mousse, tapenade, condiments)

**Main:** Plat du Jour served with roasted potatoes and seasonal vegetables served as sharing plates, please see sample plats du jour below

**Cheese:** Plateau de Fromages (Selection of French cheeses) + bread

**Dessert:** A selection of patisseries (i.e. lemon tart, chocolate opera)

**Wines:** Aperitif + 2 whites + 2 reds + 1 sweet **OR** Aperitif + 2 whites + 3 reds  
Cost including wine: \$118pp

### **- OPTION C**

**Amuse bouche:** Gougères (2 pieces per person)

**Entrée:** Platters of charcuterie (cured meats, pate, mousse, tapenade, condiments)

**Main:** Plat du Jour served with roasted potatoes and seasonal vegetables served as sharing plates, please see sample plats du jour below

**Cheese:** Plateau de Fromages (Selection of French cheeses) + bread

**Wines:** Aperitif + 2 whites + 2 reds + 1 sweet **OR** Aperitif + 2 whites + 3 reds  
Cost including wine: \$105.50 **OR** \$115.50 with selection of patisseries.

### **- OPTION D**

**Amuse bouche:** Gougères (2 pieces per person)

**Platters** of charcuterie (dried meats, pate, mousse, tapenade, condiments) + platters of French cheeses + bread. We can accommodate for people with special dietary requirements

**Wines:** Aperitif + 2 whites + 2 reds + 1 sweet **OR** Aperitif + 2 whites + 3 reds (presentation of the wines by one of us with a French accent!)

Cost including wine: \$78.50 **OR** \$88.50pp with selection of patisseries.

All prices include GST

### **Sample plats du jour:**

Canard à la Bordelaise (Duck confit with wild mushroom ragout)

Epaule d'agneau braise à la Provencale (Lamb with Provençal herbs, tomatoes, olives)

Volaille fermière cuisinée à la moutarde Fallot (Mustard roasted organic chicken)

Joues de Boeuf braisées Bourguignonnes (Slow cooked beef cheek in red wine)