



## **NOBLE SELECTION MENU**

6th of March, 2018

Organic Chicken & Hock Terrine

*Wine Match: 2016 Rolly Gasman Pinot Blanc  
(Alsace, France)*

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Wild Forrest Mushroom Parfait

*Wine Match: 2014 Alois Lageder Pinot Noir  
(Sudtirol, Alto Adige, Italy)*

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Catch Of The Day, Clams, Broccoli, Cauliflower,  
Hazelnuts

*Wine Match: 2012 Thelema Mountain Viognier Marsanne  
(Elgin, South Africa)*

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Siver Fern Farm Venison Denver Leg

*Wine Match: 2011 Carlos Serres Rioja Reserva  
(Rioja, Spain)*

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Trifle, Bramble Jelly, Peach, Spiced Ice Cream

*Wine Match: 2013 Greystone Basket Star Riesling  
(Waipara, Canterbury, NZ)*

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Champagne Aged Camembert

*Wine Match: H & Henriques Rainwater (Madeira, Portugal)*

*Head Chef: Punit D'Souza / Sommelier: Maciej Zimny*

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