

Misha's
VINEYARD

one80°
RESTAURANT

Misha's Spring Degustation

Saturday 16th September 2017 6.30pm \$149 per person including wine matches

Welcome Cocktail
"One80 Opera Bellini"

Canapes
Angus Pure beef Tartare
Pear Chevre de Bellay
Leigh Fish Ceviche

1st course

Home Made Sour Dough bread, house churned butter

2nd course

Zany Zeus smoked yoghurt labane
Caramelized Pinnacle grove walnut brittle, bees blessing lemon thyme drizzle,
Pickled carrots, radish, garlic wafer
Wine Match - Misha's Vineyard Limelight Riesling 2013

3rd course

Ora King Salmon
Miso infused Harasu, buckwheat, caviar, crackling, Lot eight Yuzu Olive oil
Wine Match- Misha's Vineyard Dress Circle Pinot Gris 2015

4th course

Lovat Downs Venison
Carpaccio, Salt baked beetroot, parmesan, walnut, apple, black berries
Wine Match- Misha's Vineyard Verismo Pinot Noir 2011

5th course

Gelissimo Sorbet

6th course

Preston's Local Lamb
Saddle of Lamb, Mushroom, Lamb cheeks, peas, Salardaise potato
Carrots, spiced jus
Wine Match- Misha's Vineyard The High Note Pinot Noir 2010

7th course

Central Otago Stone Fruit Textures
Wine Match- Misha's Vineyard The Cadenza Late Harvest Gewürztraminer 2014

8th course

Petite fours
Seasonal Berry Macaron
Misha's Vineyard Impromptu Pinot Noir 2013 Schoc Chocolate Truffle