

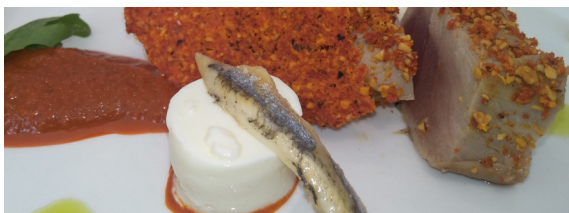
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# MILLS REEF

— WINERY | RESTAURANT —

## *Winemakers Dinner*

Saturday 27<sup>th</sup> May 2017



**You're invited to experience an evening  
of fine dining & delicious Mills Reef wines**

Presented by Tim Preston  
Mills Reef chief winemaker

Five courses crafted and prepared  
by Mills Reef head chef Anthony Lawler  
and matched to perfection with  
Mills Reef's award winning wines

**\$145.00** per person

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Saturday 27<sup>th</sup> May 2017 at 6.30pm

**Pre-bookings essential / limited places**

Bookings : 07 576 8800 or [events@millsreef.co.nz](mailto:events@millsreef.co.nz)

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# MILLS REEF

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— WINERY | RESTAURANT —

## *Winemakers Dinner*

### **On Arrival**

A glass of Mills Reef Methode Traditionelle

### **1<sup>st</sup> Course**

Spiced blue swimmer crab,  
green papaya, black bean dressing GF

#### **Matched with**

Mills Reef Reserve Pinot Gris 2016

### **2<sup>nd</sup> Course**

Crispy skinned market fish,  
artichokes, pencil leeks, cep mousseline GF

#### **Matched with**

Mills Reef Elspeth Chardonnay 2014

### **3<sup>rd</sup> Course**

Seared venison loin, blueberry dust,  
baby beets, plum jelly, horseradish crème GF

#### **Matched with**

Mills Reef Elspeth Cabernet Merlot 2013

### **4<sup>th</sup> Course**

Spiced duck breast, pistachio,  
date and fig compote, orange caramel GF

#### **Matched with**

Mills Reef Elspeth Trust Syrah 2013

**and**

Bespoke (*by Mills Reef*) Cabernet 2015

### **5<sup>th</sup> Course**

Ginger beer panna cotta, honeycomb gel,  
caramelized pear, toasted pecans, macaroons GF

#### **Matched with**

Mills Reef Reserve Gewürztraminer 2013