

SUMMER DINING WITH THE STARS

It's an opportunity to dine for

Celebrate with our winners and runners-up in the 2009 *Cuisine NZ* Restaurant of the Year Awards. Enjoy special summer fixed-price menus, many matched with Villa Maria Estate wines. Vineyard restaurants Craggy Range and Pegasus Bay are serving their own wines. The offer is for November only, bookings are essential and wines are by the glass.

AUCKLAND

Clooney

Runner-Up Best Smart Dining Metropolitan

33 Sale St, Freemans Bay, ph: 09-358 1702, clooney.co.nz
Entrée Ostrich Carpaccio with Foie Gras Mousse, Medjool Date, Pickled Shiitake & Oloroso Jelly
Main Freedom Farms Pork with Confit Chestnut, Boudin Blanc, Creamed Celeriac & Medjool Date with Villa Maria Single Vineyard Keltern Chardonnay 2007
Dessert Pedro Ximénez Crème Brûlée with Prune & Almond Beignet & Espresso Granita
Dinner Mon-Sat, lunch Fri
Three courses (with wine) \$98

Molten

Best Neighbourhood Restaurant

422 Mt Eden Rd, Mt Eden, ph: 09-638 7236, molten.co.nz
Entrée Molten Salt & Pepper Squid with Cucumber, Peanut Relish & Manuka Chilli Syrup with Villa Maria Single Vineyard Ihumatao Gewürztraminer 2008
Main Lamb Backstrap with Black Salad, Goat's Curd & Roasted Rosemary Vinaigrette with Villa Maria Cellar Selection Hawke's Bay Syrah Viognier 2006
Lunch Tues-Sat
Two courses (with wine) \$45

HAWKE'S BAY

Craggy Range

Best Winery Restaurant (first equal)

253 Waimarama Rd, Havelock North, ph: 06-873 0143, craggyrange.com
Entrée Vineyard Platter with Three Tastes of Craggy Range wines to match Duck Liver Parfait, Brandied Raisins, Toasted Brioche & Onion Marmalade (Pinot Gris); Anchoiade served with Crudités & Crostini (Sauvignon Blanc); Country Terrine with Beetroot Relish & Walnut Bread (Pinot Noir)
Main Roasted Pork Rack for Two (to share), Crackling, Craggy Range

Crab Apple Jelly, Jerusalem Artichoke Cake & Endive Salad with Craggy Range Viognier Gimblett Gravels Vineyard 2007
Dessert Goat's Curd Cheese Cake, Crème Fraîche Sorbet & Orange with Craggy Range Noble Te Muna Road Vineyard 2006
Dinner Mon-Sat, lunch 7 days
Two courses (with wine) \$82; three courses (with wine) \$96.50

Pacific

Runner-Up Best Smart Dining Regional

209 Marine Parade, Napier, ph: 06-833 6335, pacificarestaurant.com
To start Yellowfin Tuna Sashimi, New Zealand Pure Wasabi, Pineapple & Wasabi Foam
Entrée Handmade Asparagus Tortellini, Mushroom Ragoût, Truffled Lime Nage with Villa Maria Single Vineyard Ihumatao Verdelho 2008
Main Crisp Skin Snapper Fillet, Snapper Head & Crayfish Dumplings with Coral Cream with Villa Maria Single Vineyard Taylors Pass Chardonnay 2007
Dessert White Chocolate Chiboust, Praline Parfait & Toasted Coconut Ice with Villa Maria Reserve Marlborough Noble Riesling 1993
Dinner Mon-Thurs from 6pm
Four courses (with wine) \$100

MARTINBOROUGH

Wendy Campbell's French Bistro

Runner-Up Best Casual Dining Regional
3 Kitchener St, ph: 06-306 8863
Entrée Pan-Seared Veal Liver with Shallots, Balsamic Crème & Pancetta with Onion Compote
Main Roasted Aged Eye Fillet of Beef with French & Local Mushrooms in a Cabernet Jus with Organic Vegetables & Potatoes with Villa Maria Cellar Selection Merlot Cabernet Sauvignon 2007
Dinner Wed-Sun from 6pm
Two courses (with wine) \$65

WELLINGTON

Logan Brown*

Supreme Winner

Cnr Cuba & Vivian Sts, ph: 04-801 5114, loganbrown.co.nz
Sample bistro menu (see below)
Entrée Crisp Calamari with Fennel Purée, Pea Tendrils & Orange OR Puy Lentil & Ricotta Cake with Grilled Haloumi & Salsa Verde
Main Macadamia-Crusted Tarakihi with Citrus Mash & Warmed Bean Salad OR Grass-Fed Angus Sirloin with Chips, Lemon Spinach & Aioli
Dessert Maple Parfait with Rhubarb Compote & Gingerbread OR Lemon Syrup Cake with Passionfruit & Honey Mascarpone
Dinner 7 days (to finish before 7.30pm); lunch Mon-Fri
Bistro menu (1-22 November)
\$39.50; festive menu (from 23 November) \$49.50
● *Cuisine readers are entitled to a complimentary glass of Villa Maria Reserve Clifford Bay Sauvignon Blanc 2009. Ask your waiter.*

NELSON

Bouterey's at 251

Best Smart Dining Regional
251 Queen St, Richmond, ph: 03-544 1114, boutereys.co.nz
Entrée Pan-Seared Nelson Scallops, Black Pudding, Hot Mustard Shallot Jus with Villa Maria Single Vineyard Ihumatao Verdelho 2008
Main Confit of Duck Leg & New Season's Asparagus with Toasted Macadamia Raspberry Vinaigrette with Villa Maria Cellar Selection Marlborough Pinot Noir 2007
Dinner Tues-Thurs from 5.30pm
Two courses (with wine) \$60

Hopgood's Restaurant & Bar

Best Casual Dining Regional
284 Trafalgar St, Nelson, ph: 03-545 7191
Entrée Hot-Smoked Marlborough Salmon with New Potatoes, Asparagus & Watercress
Main Braised Venison Wrapped in Bacon with Sweet Carrot Purée,

Peas & Truffle Jus

Menu accompanied by Villa Maria Single Vineyard Wairau Valley Sauvignon Blanc 2009
OR Villa Maria Cellar Selection Syrah 2006 (choice of wine can be matched with either course)
Dinner Mon-Thurs (orders to be placed between 5.30pm-6.30pm)
Two courses (with wine) \$49.50

CANTERBURY

Pegasus Bay

Best Winery Restaurant (first equal)

263 Stockgrove Rd, Waipara, ph: 03-314 6869, pegasusbay.com
Entrée Warmed Mortadella, Pickled Radicchio, Crisp House-Cured Pancetta, Capers, Confit Red Peppers, Rocket & Lemon with Pegasus Bay Chardonnay 2007
Main Marinated North Canterbury Lamb Cutlets, Chargrilled Aubergine, Rocket Pesto & Salvagno Olives with Pegasus Bay Pinot Noir 2007
Lunch 7 days 12pm-4pm
Two courses (with wine) \$72

Saggio di Vino

Runner-Up Best Casual Dining Metropolitan

185 Victoria St, Christchurch, ph: 03-379 4006, saggiodivino.co.nz
Entrée Rydgevale White Asparagus with Prosciutto di Parma with Villa Maria Single Vineyard Ihumatao Verdelho 2008
Main Panfried Hapuku Fillet with Lemon Risotto, Spinach & Beurre Monté with Villa Maria Single Vineyard Ihumatao Chardonnay 2007
Dessert Summer Fruit Glacé with Vanilla Tuile with Villa Maria Reserve Marlborough Noble Riesling 2009
Dinner Sun-Thurs from 5pm
Two courses (with wine) \$49; three courses (with wine) \$69

*Logan Brown and Soul Bar plan special *Cuisine* reader lunches in November (see page 167).