

Feast Merchants are thrilled to be closing Sauvignon 2019 with an unforgettable farewell evening at the Marisco River Hut.

The menu complements the *‘Where the Wild Things Are’* theme, and Feast Merchants culinary skills are set to wow the most astute meat lover. Get set to taste Marlborough’s Premium Game wild meats - rabbit, pork, venison and eel - with a selection of New Zealand and international wines.

CANAPÉS

Cured wild venison loin, black garlic puree, beetroot jam and foraged herbs

Wild pork terrine, apple, fennel slaw and river cress

Smoked eel rillette, pickled Cloudy Bay Clams, lemon and wild parsley vinaigrette

STATIONS

Rabbit steamed damper pie with charred apricot ketchup

Cured duck breast ham, smoked duck croquette, wild rocket and anise salad

Slow roasted Flaxbourne Pure lamb shoulder with hay smoked kumara, labneh, pine za’atar and kamo kamo pickle

CHEESE GRAZING TABLE

Cranky Goat cheeses served with dried apple, honey and nut crumble

Selection of seasonal fruit, nuts, breads and crackers