

# TAITTINGER x CLARENCE CHAMPAGNE DEGUSTATION 2024

## Canapés

Pacific oysters | lemon pearls  
Stewart Island scampi tartare | lime | cured egg yolk  
Soufflé | comté | jalapeño | truffle

*Paired with:*

Taittinger Brut Prestige NV

## Entrées

Churros | oscietra caviar | crème fraîche | parmesan  
Foie Gras brulée | cherry | pistachio | white port

*Paired with:*

Taittinger Brut Reserve Vintage 2015

Taittinger Les Folies De La Marquetterie

## Main

Port Chalmers blue cod | truffle | mousseline | buttermilk | courgette

*Paired with:*

Taittinger Comtes de Champagne Grands Cru Blanc de Blancs 2012

Taittinger Prélude Grands Crus Brut

## Desserts

Choux | saffron | rose water  
Lemon tart | meringue | raspberry sherbet  
Parfait | white chocolate | strawberry

*Paired with:*

Taittinger Prestige Rosé NV

**\$330 per person**

6pm, Tuesday 30<sup>th</sup> July

Clarence Tauranga, 51 Willow Street

Strictly limited spaces available. Please book via: [info@clarencehospitality.co.nz](mailto:info@clarencehospitality.co.nz)

**CLARENCE** **CHAMPAGNE**  
**TAITTINGER**