



**Greywacke Estate Wine Dinner
with owner & winemaker Kevin Judd and Liberty Wines Ireland
Friday 27th January 2012**

On Arrival

Greywacke Marlborough Sauvignon Blanc 2011

To Start

Wild halibut tartar, grapefruit "rice", sea vegetables and caviar

Greywacke Marlborough Sauvignon Blanc 2011

Middle course

Olive oil poached organic salmon & cured salmon, goats' cheese emulsion,
cucumber and steelhead roe

Greywacke Marlborough "wild ferment" Sauvignon Blanc 2010

Main course

Skeaghanore Duck - roast breast, confit leg & heart, smoked celery root puree,
Jerusalem artichoke and pan juices.

Greywacke Marlborough Pinot noir 2010

Pudding

Gorse flower carrageen pudding, hibiscus meringue and blood orange sorbet

Greywacke Marlborough late harvest Gewürztraminer 2009

To finish

Badger & Dodo coffees and Solaris organic teas

Menu price including Wines

€67.50

The provenance of our produce is very important to us at O'Brien Chop House
and we would like to thank our suppliers for the wonderful produce they have provided for this dinner.

Wild halibut & salmon - JJ @ Shellfish de la Mer
Duck - Helena & Eugene Hickey, Skeaghanore, Ballydehob, Co. Cork
Gorse flowers - locally foraged by Chef Robbie
Tea - Solaris Organic Botanicals, Galway
Coffee - Badger & Dodo, Fermoy