

# MOVIDA

## FRANK & CASEY COLLAB



### Craggy Range

#### AMUSE

Pecorino fritters, black garlic mayonnaise

#### SNACKS

Potato focaccia, Camembert butter,  
ocean beach salt & blue borage honey

GILDA - The classic San Sebastian Tapa of Anchovy,  
Gordal olive and Guindillas

*Craggy Range Hawke's Bay Rose 2023*

#### COURSE 1

Baked storm clam, white pepper & leek sauce

ABALON - Ruakaka baby paua finished over coals in  
butter sauce with finger lime

*Craggy Range Te Muna Sauvignon Blanc 2023*

#### COURSE 2

Celeriac pancake, crayfish salad, bisque cream

ATUN - Bluefin tuna crudo with burnt orange  
& Aji Amarillo

*Craggy Range Gimblett Gravels Chardonnay 2022*

#### COURSE 3

Coal roasted short rib, ox tongue,  
pickled mustard seeds & courgette

CERDO - Kurobuta pork marinated in Adobo spices with  
grilled spring onions, Romesco

*Craggy Range Gimblett Gravels Te Kahu 2021*

*Craggy Range Gimblett Gravels Syrah 2022*

#### COURSE 4

Meyer lemon cream, rhubarb, sorrel

Churros - Spanish doughnut  
with warm drinking chocolate

*Pedro Ximenez*

*NV Ferando de Castilla PX Classic, Jerez, Spain*

SAVOR  
FOOD  
FEST  
2024