



PORTLANDER EST. 2012

WELLINGTON / NEW ZEALAND

where meat meets mastery

THE ART OF AGING MASTERCLASS

Bone Marrow Butter

Aged Beef Marmalade, grilled toast, radish

Wine pairing:

Arc du Rhône – Côtes du Rhône 2024, France (Gold Medal)

Beef Tartare

Wet-Aged & Dry-Aged Beef, pickles, fresh herbs, grilled ciabatta

Wine pairing:

Heaphy Nelson Pinot Noir 2024

The Art of Aging Trio

Three Expressions of Beef

Wet-Aged Beef Short

Standard 28-Day Dry-Aged Beef

Long Dry-Aged Beef (+90 Days)

Served with seasonal & preserved sides

Wine Pairing:

Wild House Shiraz 2024, South Africa (Gold Medal)

DESSERT

Tallow Caramel Fudge

Marlborough Sea Salt