

# New Years Eve Degustation Menu

\$150 per person Including Wine matches

\*Menu & Wines are sample only and may change

Welcome Cocktail on arrival

## 1st Course To start

House made bread & whipped butter

Amuse Bouche

Tempura Clevedon coast Oyster

## 2nd Course

64c Free range Egg

Truffle crumb | gazpacho

*Wine Match – Mishas Vineyard "The Gallery" Gewürztraminer*

Or

Essence of Tomato \*V

Clevedon valley Buffalo Mozzarella | Tomatoes | Lot8 EVOO | Basil |

Balsamic *Wine Match – Jules Taylor Sauvignon Blanc*

## 3rd Course

Gin beetroot Cured Ora King Salmon \*GF

Kawa Kawa | Yuzu crème fraiche | Pickles | Caviar

*Wine Match – Terrior Series Chardonnay*

Or

North Atlantic Scallop

Puff pastry | leek | cauliflower

*Wine Match – Misha's Vineyard Lime Light Riesling*

Palate Cleanser

Cucumber & Mint sorbet

## 4th Course

Preston's Local Lamb Loin

Carrot | Turmeric Onion Puree | Savoury nut granola | Jus

*Wine Match – Roaring Meg Mt difficulty Pinot Noir*

Or

Canter Valley Duck Breast

Red cabbage | cherry | daikon

*Wine Match – Rockburn Pinot Noir*

## 5th Course

Valrhona Chocolate Entremet

*Wine Match – Clearview Sea red Merlot*

Or

Baked bombe Alaska

*Wine match – Escarpment Hinemoana Riesling*

## Petite four

Schoc chocolate truffle | Macaroon

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