

VALENTINE'S DAY DINNER

AT ONE80° RESTAURANT

*Thursday 14th February 2019, bookings essential, reservations between 6pm & 8pm.
\$119 per person or \$149 with wine matches.*

1ST COURSE

Amuse Bouche

Champagne Cocktail

Finger Cromesquis

Cucumber | Ginger

Freshly baked bread | Lot8 Extra Virgin olive oil

2ND COURSE

Black Tiger Prawn

Garlic textures | Warm Kelp Milk

Wine match- The Kings favor Sauvignon blanc

Or

Spiced confit Tomato *V

Essence | Crisp | Lot8 Olive | Basil | Balsamic

Wine match- Trinity Hill Hawkes Bay Rose

3RD COURSE

Ora King salmon Jaadi

Lime | Grapefruit

Cocktail match- Lime Daiquiri

Or

Wild venison

Artichoke | Burnt chili oil | Buckwheat

Wine match- Trinity Hill Gimblett Gravels Syrah

4TH COURSE

Sorbet

Passionfruit

5TH COURSE

Preston's Local Lamb Noisette

Pistachio | Bayaldi | Spiced Jus

Wine match -Roaring Meg Mt difficulty Pinot Noir

Or

John Dory & Lemongrass

Wild Fennel | Sour Carrot | Fumet

Wine match - The Ned Pinot Gris

6TH COURSE

Callebaut Ruby Chocolate

Lychee | raspberry

Wine match- Clearview Sea Red Merlot

7TH COURSE

Petit Fours

Schoc Chocolate Love hearts

Champagne & Strawberries Macaron

