



Valentines Day

6-course dinner

~1st course~

Amuse Bouche

Le Cocktail "Coquin"

Kohekohe Bay Oyster

Cucumber | Ginger | Kumara Bread | Lot8 Extra Virgin Olive Oil

~2nd course~

Ora King Salmon Heart

Watermelon | Tequila | Brioche

Wine Match - Mishas Vineyard "The Gallery" Gewürztraminer

~Or~

Duck & Mushroom Dumpling

Umami | Coriander | Chilli

Wine match - Trinity Hill Hawkes Bay Rose

~3rd course~

Granita

Strawberry & Grapefruit

~4th course~

Pamu Venison Rack

Deer Milk | Stone Fruit | Corn Textures

Wine match - Roaring Meg Mt difficulty Pinot Noir

~Or~

Waitoa Chicken Breast

Kumara Gnocchi | Hazelnut | Broccolini

Wine match - The Ned Pinot Gris

~5th course~

Orelys Chocolate

Blackberry | Lemon Verbena

Wine match - Clearview Sea Red Merlot

~6th course~

Petit Fours

Schoc Chocolate Love Hearts

Peaches & Cream Macaron | Pate de Fruits