



February 14th, 2018

Glass of Veuve Clicquot Rosé Champagne NV - \$28

Wagyu beef tartare, chipotle, lavosh cracker, cured + smoked egg
Kingfish tartare, granny smith apple, puffed rice, green curry, toasted peanut



'Torched' Big Glory Bay salmon, yellow gazpacho, buttermilk, shaved peach
'Duck on toast', confit leg rilette, parfait, pickled cherry, pistachio
Shucked Te Matuku oysters, Cloudy Bay clams, cucumber, dill
House-made lemon ricotta, heirloom tomatoes, beets, dinkel wheat



Sous-vide chicken, crispy skin, sweetcorn, coriander, jalapeno
Zucchini risotto, zephyr courgettes, 63° egg, buffalo curd 'bonbon'
Taupo beef eye fillet, black garlic, mushroom purée, potato terrine
Longline snapper, fennel, smoked almond 'ajo blanco', crayfish butter



Valrhona chocolate terrine, salted kumara, meringue, milk ice cream
Summer berry pavlova, Kaffir lime, white chocolate, passionfruit sorbet