

New Year's Eve

PANORAMA ROOM SAMPLE MENU

SNACKS

Scallop ceviche taco in daikon wrapper with kiwi fruit chili salsa
Whipped roe en croûte with pork scratchings
Wine match: Scott Base Emperor brut, Central Otago

LAKE

Sumac and brown sugar poached Mount Cook Alpine salmon, smoked salmon belly and yoghurt mousse, grapefruit, fennel and local rhubarb salad, soy glaze, citrus honey reduction, crispy skin
Wine match: Te Whare Ra Rosé, Marlborough

FOREST

Cured pork belly, duck and wild rabbit terrine, pickled carrot salad, wasabi peas, olive grape and almond salsa
Wine match: Mt Difficulty Ghost Town Lowburn Valley Chardonnay, Central Otago

MOUNTAIN

Breast and leg of quail, pistachio puree, agria potato, garlic mayonnaise, poached egg, parma crisp, truffle jus
Wine match: Hawkshead Pinot Gris, Central Otago

PASTURE

Lumina lamb loin, kumara fondant, cauliflower purée, sauté oyster mushrooms, roasted cos and mustard jus
Wine match: Seresin Leah Pinot Noir, Marlborough

GLACIER

Foraged elderflower sorbet, alcoholic iced tea jelly, granola and wild herbs
Wine Match: Mt Difficulty Roaring Meg Pinot Gris, Central Otago

THE CLOSE

Bitter chocolate tart, passionfruit crème, braised pineapple with rosemary, salted coffee soil, white chocolate mousse & roasted Cromwell cherries
Wine match: CRU Cantera, Omahu, Hawke's Bay

