

New Year's Eve

PANORAMA ROOM DEGUSTATION MENU

FIRST COURSE

House cured duck prosciutto, summer squash, chicken skin wafer, cherry
Tempura oyster, cauliflower crème, caviar

Wine Match Scott Base Emperor Brut, Central Otago

SECOND COURSE

Scorched venison, beetroot gel, pickled shallots, radish, plum, cured duck egg, sweet
potato, onion essence

Wine Match Roaring Meg Chardonnay, Central Otago

THIRD COURSE

Cold poached Twizel salmon with sumac spices, lemon yoghurt puree, citrus, rhubarb
and nashi pear salad, lobster taco, ginger soy foam, seaweed, caviar

Wine Match CRU Sauvignon Blanc, Wairau

FOURTH COURSE

Breast and leg of quail, mandarin kumara puree, swede, chicken and truffle mousse,
Parma ham crisp, savoy cabbage, pistachios, mulled wine reduction

Wine Match Te Whare Rose, Marlborough

FIFTH COURSE

Lumina lamb loin and slow cooked pork belly, cardamom carrot puree, fondant potato,
asparagus and baby carrots, crispy kale, broad bean crumble, lemon thyme jus

Wine Match Black Estate Home Pinot Noir, North Canterbury

SIXTH COURSE

Bitter chocolate, ginger sable, chocolate crèmeux, Otago cherries, mandarin,
goats cheese ice cream

Wine Match Taylor's Fine Tawny Port, Portugal

SEVENTH COURSE

Whitestone Windsor blue, Waikato cumin seed gouda and Geraldine aged
cheddar cheese served with local honeycomb, apricots, vegetable crudities,
lavosh and crackers

Wine Match Eggnog

