

# New Year's Eve

## PANORAMA ROOM DEGUSTATION SAMPLE MENU

### SNACKS

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

Freshly baked bread served with pork crackling butter and Meyer lemon coriander butter  
Scorched venison, beetroot gel, pickled shallots, radish, plum, cured duck egg, sweet potato,  
onion essence

*Wine Match* Peregrine Rosé Pinot Noir 2021, 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* Roaring Meg Pinot Gris 2023, Central Otago

### FOURTH COURSE

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

*Wine Match* Pask Gimblett Gravels Merlot 2020, Hawkes Bay

### FIFTH COURSE

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

*Wine Match* Angus The Bull Cabernet Sauvignon 2021, Central Victoria Australia

### SIXTH COURSE

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

*Wine Match* Dicey Late Harvest Pinot Gris 2021, Bannock Burn

### 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* Taylors Fine Tawny Port, Portugal

