

Chef's Spring Menu

SNACKS

NV Quartz Reef Brut (Central Otago, NZ)

RAW DRY AGED BEEF

parsnip, egg yolk purée, nasturtium

2018 Big Sky Grüner Veltliner (Martinborough, NZ)

CARROT

mint emulsion, buttermilk, ox tongue

2015 Astrolabe 'Wrekin Vineyard' Chenin Blanc (Wairau, NZ)

HAURAKI GULF FISH COOKED IN CHICKEN FAT

wasabi purée, cauliflower, coconut bisque

2017 Neudorf 'Rosie's Block' Chardonnay (Nelson, NZ)

TAUPO LAMB

seaweed, anchovy emulsion, spinach

2017 Unison 'Rocky' Syrah (Hawke's Bay, NZ)

CARROT AND COCONUT

BELLES MANDARIN

vanilla cream, mandarin sorbet, miso caramel

2017 Fromm 'Beerenauslese' Riesling (Marlborough, NZ)

HOGARTH 70% CHOCOLATE NAMELAKA

pear, praline, sumac

chai coconut milk, PX sherry, chestnut

TREATS

Beverage Pairing 70

THE
SUGAR
CLUB