

Chef's Vegan Spring Menu

SNACKS

NV Quartz Reef Brut (Central Otago, NZ)

MUSHROOM TARTARE

parsnip, caperberry, nasturtium

2018 Big Sky Grüner Veltliner (Martinborough, NZ)

CARROT

mint oil, pickled carrot, coconut yoghurt

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

STEAMED KUMARA

koji rice, toasted sunflower seeds, hazelnut oil

Yoshinogawa Daiginjo Sake (Niigata, JP)

ROASTED CABBAGE

onion purée, peanut

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

CARROT AND COCONUT

BELLES MANDARIN

vanilla foam, mandarin sorbet, ginger

Dom, Benedictine, yuzu, lime

CHOCOLATE GANACHE

sumac, hazelnut, pear

chai coconut milk, PX sherry, chestnut

TREATS

Beverage pairing 70

