

Chef's Vegetarian Spring Menu

SNACKS

NV Quartz Reef Brut (Central Otago, NZ)

MUSHROOM TARTARE

parsnip, egg yolk purée, nasturtium
2018 Big Sky Grüner Veltliner (Martinborough, NZ)

CARROT

mint emulsion, pickled carrot, buttermilk
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 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

