

# Christmas Day 2021

## Trust The Chef

\$150pp + \$75 optional wine match

### Bites

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Freshly shucked Te Kouma Bay oysters | cucumber granita

Market fish crudo | smoked oyster emulsion, bloody Mary dressing

Fried whitebait | milk croutons, sauce gribiche

No1Family Estate | No 1 Cuvée - NV | Marlborough

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ViaVio Stracciatella & fresh nectarine | stone fruit vincotto, fig leaf oil, salted almond & sourdough pangrattato

Dacey | Chenin Blanc 2021 | Central Otago

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Ōra King salmon ceviche | cucumber, mint, coriander, lime, toasted chilli, avocado

Felton Road | Dry Riesling 2020 | Central Otago

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Baked Mills Bay mussels | escabeche dressing, potato and saffron skordalia

Neudorf | 'Tiritiri' Chardonnay 2019 | Nelson

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### Main

Slow roasted Te Mana lamb shoulder | romesco sauce

Grilled asparagus | cultured cream, hazelnuts

Baked potato gratin | chives, taleggio

Ata Rangi 'Celebre' | Merlot, Syrah, Malbec, Cabernet Franc 2019 | Martinborough

### Dessert

Chocolate delice | fresh strawberries, elderflower, vanilla mascarpone cream

Greywacke | Botrytis Pinot Gris 2018 | Marlborough

