

a DIVINE DISH
TOGETHER WITH
WET JACKET WINES
SIX COURSES of DIVINE GOODNESS & THE FINEST WINE

ON ARRIVAL

DIVINE ARANCINI OF ROCKET, PEA & PARMESAN

COURSE 1 - ACCOMPANIED WITH 2015 PINOT GRIS

*DIVINE DUCK LIVER PARFAIT, SPICED PINOT PLUM & FRENCH CROUTE

COURSE 2 - ACCOMPANIED WITH 2016 SAUVIGNON BLANC

*DIVINE ROSEMARY SMOKED SALMON w/ SALAD OF FENNEL, ORANGE & WATERCRESS

COURSE 3 - ACCOMPANIED WITH 2014 PINOT NOIR

*DIVINE BEEF FILLET, STUFFED FIELD MUSHROOM w/ CHORIZO & KAPITI BLUE, KUMARA ROSTI, GRILLED ASPARAGUS & SPICED PINOT SYRUP

COURSE 4 - ACCOMPANIED WITH 2016 ROSE

*DIVINE CREME BRULEE TART OF FRESH DATE, ORANGE & ALMOND w/ VANILLA BEAN MASCARPONE

COURSE 5 - ACCOMPANIED WITH 2016 GEWURZTRAMINER

*DIVINE CHEESE BOARD

CHAOURCE - TRIPLE CREAM FRENCH BRIE

DIVINE STICKY HERITAGE CRABB APPLE REDUCTION, BLACK SESAME LAVOSH, PISTACHIO, RYE & PRUNE BARK

YOUR CHEF ~ JOANNA KEPPEL - CREATOR OF A DIVINE DISH

