



The Deg

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Kingfish sashimi, pickled radish, yuzu, coriander & frozen ginger

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Crab and poached terakihi terrine, preserved lemon, crisp nori, nasturtium, pea leaves, and crab essence

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Baked goats curd with smoked pastry, asparagus, green tomato, pinenut, sorrel and green olives

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Northland snapper, cloudy bay surf clams, fennel, chervil, charred mandarin, surf clam consomme

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Char grilled quail, mushroom rice, witloof, crisp Jerusalem artichoke & wood sorrel

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Southland venison, cocoa, cauliflower cream, spiced beetroot, raspberry and rosehip

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Lemon and yuzu curd, white chocolate, spiced rum, coconut sorbet

Food — 120

Drink — 60

(wine & cocktail matches are available)
