



J A R D I N G R I L L

VALENTINE'S DAY DINNER

\$119 per person

Radish pot plant, goat curd, Manuka honey, walnut, truffle soil

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Sashimi of yellowfin tuna, burnt chilli, white radish, oyster cream

Hokkaido scallop pan seared, black garlic, wood fired dried tomatoes, buttermilk

Wood fired roasted duck breast, fermented plum, lavender, spinach, kumara

Kalamansi, kawakawa, lemon grass

Comte 24 month, lavosh

Blackcurrant, summer cherries poached in apple cider, rosemary oil, lemon balm