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la marée

Christmas Eve Four-Course Dinner

\$149 per person | \$69 per person wine pairing

ORA KING SALMON & SCAMPI TARTAR

Salmon caviar, micro coriander, vanilla vinaigrette and saffron emulsion

Cable Bay, Chardonnay – Waiheke Island, NZ

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BOSTOCK'S ORGANIC CHICKEN BREAST

Baby spinach, local mushrooms and jus

Amisfield 'Fume', Riesling – Central Otago, NZ

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ANGUS EYE FILLET

Butter poached crayfish tail, pomme Ana and asparagus

Chateau Carbonneau 'Sequoia', - Bordeaux, FR

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PALATE CLEANSER

Passionfruit sorbet, spiced vanilla rum and compressed pineapple

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SUMMER SNOWBALL

Strawberry compote, raspberry mousse and blackcurrant sorbet

Dr. Loosen, Riesling – Mosel, Germany

- MERRY CHRISTMAS -