



## A Mother's Day Delight

### *Indulge her majesty*

\$145 per person | Wine pairing - \$45 per person

Sofitel freshly baked bread and sea salt butter

#### 1st Course

Farm tomato and Massimo's buffalo mozzarella, Cabernet vinegar glazed shallots and pine nuts  
*Cloudy Bay, Sauvignon Blanc, Marlborough, NZ - 100ml*

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#### 2nd Course

Roasted market fish, raisins and parsley couscous, grilled vegetables and preserved lemon vinaigrette  
*Marc Bredif, Chenin Blanc, Vouvray, Loire, FR - 100ml*

or

Boston chicken saltimbocca, Kapiti-aged cheddar, soft polenta and sage chicken jus  
*Dacey, Chardonnay, Bannockburn, NZ - 100ml*

or

Tortellini, ricotta, spinach and basil  
Ragout of wild mushrooms and Sherry jus  
*Domaine Thomson 'Explorer', Pinot Noir, Central Otago, NZ - 100ml*

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#### Dessert

##### Mom's Heart

White chocolate mousse, raspberry compote with ruby chocolate crumble  
*Gibbston Valley, Late-harvest Pinot Gris - 75ml*