≋ la marée

# Valentine's Day Menu-

\$119 per person Additional wine pairing | \$59 per person Includes Cloudy Bay Pelorus Sparkling wine as a welcome drink

#### AMOUSE BOUCHE

#### Chicken liver parfait

Fig relish, toasted brioch

## ENTRÉE

#### White fish crudo

Coconute, mandarin, avocado, Daikon

Cloudy Bay, Sauvignon Blanc, Marlborough, NZ - 100ml

or

#### Massimo's burrata

Grilled peach, Sumac spice, Basil, Curly Endive Cave de Lugny, Macon-Villages, Chardonnay, Burgundy, FR – 100ml

#### MAIN

#### Canter Valley duck breast

Carrot puree, stone fruit, kailan, peppercorn jus CRV – Dry River, Pinot Noir, Martinborough, NZ – 100ml

or

### Market fish

Green-lipped mussel, fish consommé, mojo verde CRV – H. Bourgeois 'La Porte de l'Abbay', Sauvignon Blanc, Pouilly Fume, Loire, FR – 100ml

#### DESSERT

Sharing

## Double heart signal

Framboise heart mousse, chocolate heart, fresh rose petals Gibbston Valley 'Late Harvest', Pinot Gris, Central Otago, NZ - 75ml

We're passionate about food, our meals are made with high-quality ingredients. However, we cannot guarantee an environment completely free from allergens so traces of some ingredients may still be present in our meals. We recommend that our customers with flood allergies or special dietary needs consult with the hotel or restaurant management or the Executive Chef and we will endeavour to meet your requests.