

NEW YEARS EVE SET MENU 2009

A GLASS OF DEUTZ MARLBOROUGH CUVÉE ON ARRIVAL

AMUSE BOUCHE

MARINATED PRAWNS

Blini, crème fraîche

ENTREES

GAME FORD LODGE DUCK BREAST

Ginger cherry jam, radicchio and pear salad

CRAY FISH AND PRAWN RAVIOLI

Citrus- caper butter nage

EGG PLANT FRITTERS

Baba ghanoush, pomegranate, tamarind glaze

SORBET

LEMON CELLO

Mint granite

MAINS

EXPORT QUALITY LAMB RACKS

Potato boxty, glazed carrot, green beans, mint jus

AORAKI SALMON ROULADE

Braised Diakon, miso - yuzu broth, shitake mushrooms

BEEF FILLET

Truffle scented braised potato asparagus, mushroom sauce

RAVIOLI / TORTELLINI PASTA

Swiss brown and porcini cream, truffle oil, grana Padano

DESSERTS

CHOCOLATE CHEESE CAKE

Bitter orange compote sweet cherries

BLUE BERRY PANNA COTTA

Tropical fruit salsa cassis sorbet

SORBET SELECTION

Fresh strawberries, mint

\$75.00 PER PERSON