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# NEW YEAR'S EVE DINNER

## Greetings

ciabatta served with smoked seaweed butter

## Amuse

shucked oyster, chardonnay vinaigrette (lpp)

## Start Small

kingfish ceviche, pickled ginger gel, coconut, chili, basil, sriracha oil & crispy shallots

hierloom tomato salad, fresh mozzarella, compressed watermelon, pickled cucumbers, kalamata olives, basil and crostini

squid ink linguine, buter poached crab meat, garlic chips and picada

## Eat More

pan roasted local market fish, with cockles, scampi bisque, confit tomato, fennel

roasted potato gnocchi, sweet corn, courgette, edamame, shiitake, truffle oil and pecorino

grilled angus eye fillet, parsnip puree, pickled onions, watercress, miso butter & red wine jus

## Indulge

chocolate marquise, candied hazelnuts, confit mandarins, rosemary ice cream

ginger crème brulee, almond biscotti and raspberry sorbet

nz cheese with housemade fennel & sesame lavosh

## With Compliments

chef special petit four

This is a 4-course meal. Select a dish from each course.

GST included. Kindly inform us if you have any food allergies. Happy New Year!

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