



La Tête Dans Les Etoiles

3rd October, \$295.00 per person

Hors d'oeuvres

2015 Hans Herzog 'Cuvée Thérèse' Brut Rosé, Marlborough

Chatham Island crayfish 'Millésime 2020'

Scapegrace Goldilocks gin, Chantilly of lemon and pepper, beurre noisette

2017 Hans Herzog Chardonnay

Bluefin tuna seared on the plancha

Served warm and pink with fish roe

2017 Hans Herzog Sauvignon Blanc sur lie

Cep mushroom ravioli

Truffle and potato emulsion

2017 Hans Herzog Pinot Gris

Fillet of snapper with hazelnut crust

Watermelon cubes, apple and Fleur de Sel

2016 Hans Herzog 'Mistral', Viognier/Marsanne/Roussanne, Marlborough

Duck breast poached in soy and ginger

Organic Waibeke Island bush honey and ravioli of wild mushrooms

2018 Hans Herzog Lagrein Noir

Baileys parfait

Brownie and grue de cacao

2017 Hans Herzog Botrytis Riesling

S O F I T E L
HOTELS & RESORTS