

THE TRUFFLE EXPERIENCE MENU

by Executive Chef Rudolf W. Segers



TO START

Ōhiwa Black Diamond Truffle & Parmesan Churros

Foie Gras Parker House Rolls & Whipped Truffle Butter | d, g

ENTRÉE

Chawanmushi of Topinambur & Steamed Blue Cod | d, sf

ōhiwa black diamond truffle
served cold

Foie Gras & Hawke's Bay Apple Brulée Terrine | d, g

gewurztraminer gel, périgueux vinaigrette, butter brioche
served hot

MAIN

Housemade Tagliatelle | d, g

smoked provolone cheese & pekepeke mushroom fondue
ōhiwa black diamond truffle

Pearl Veal Eye Rossini | d

kinloch honey roasted root vegetable, pommes mousseline, sauce périgueux
ōhiwa black diamond truffle

DESSERT

Topfen Mousse | d

hōhepa quark, wild berry coulis, truffled fudge

CHEESE

Origin Earth Pink & White Terrace, Truffled Honey

PETIT FOURS

Truffle Pâte de Fruit & Volcanic Chocolate Bonbon

Contains: d - dairy | g - gluten | sf - seafood

