

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

Paired with 24' Easthope Estate Chenin Blanc

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

gewurztraminer gel, périgieux vinaigrette, butter brioche

served hot

Paired with Pokeno Winter Malt Whisky

MAIN

Housemade Tagliatelle | d, g

smoked provolone cheese & pekepeke mushroom fondue

ōhiwa black diamond truffle

Paired with 24' Sartori Marani Bianco Veronese

Pearl Veal Eye Rossini | d

kinloch honey roasted root vegetable, pommes mousseline, sauce périgieux

ōhiwa black diamond truffle

Paired with 24' Vecchia Cantina Chianti DOCG

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

