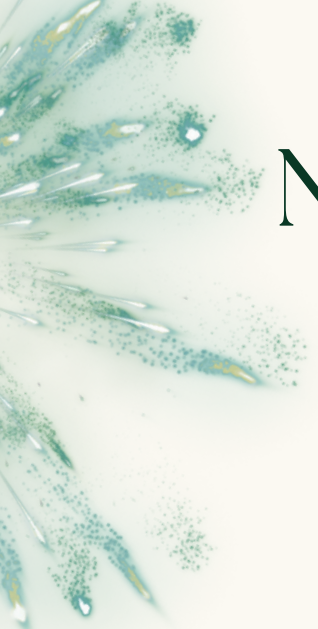




NEW YEAR'S EVE

PICCOLO

by Executive Chef Rudolf W. Segers

\$120 per person

TO START

Oven Fresh Smoked Salmon & Saffron Focaccia | d, g, sf
chive & cream cheese spread, café de paris butter whip

AMUSE BOUCHE

Mixed Mushroom Chawanmushi | d, sf
shiitake, mazutake, enokitake & wairarapa crayfish

ENTRÉE

Smoked Pacific Swordfish Crudo | sf, se
sesame, horseradish granita, pickled asparagus, lamb lettuce
served cold

MAIN

Ash Crusted Veal Loin | n, d
green asparagus, hazelnut hollandaise, pekepeke, haloumi cheese candy

DESSERT

Kinloch Honey Soufflé | d, g, n
carrot, ginger & coconut ice cream, habanero chili & dark chocolate mole

dietaries : v- vegetarian / ve-vegan

contains: d - dairy / g - gluten / sf - seafood / n - nuts / p-pork / a-alcohol