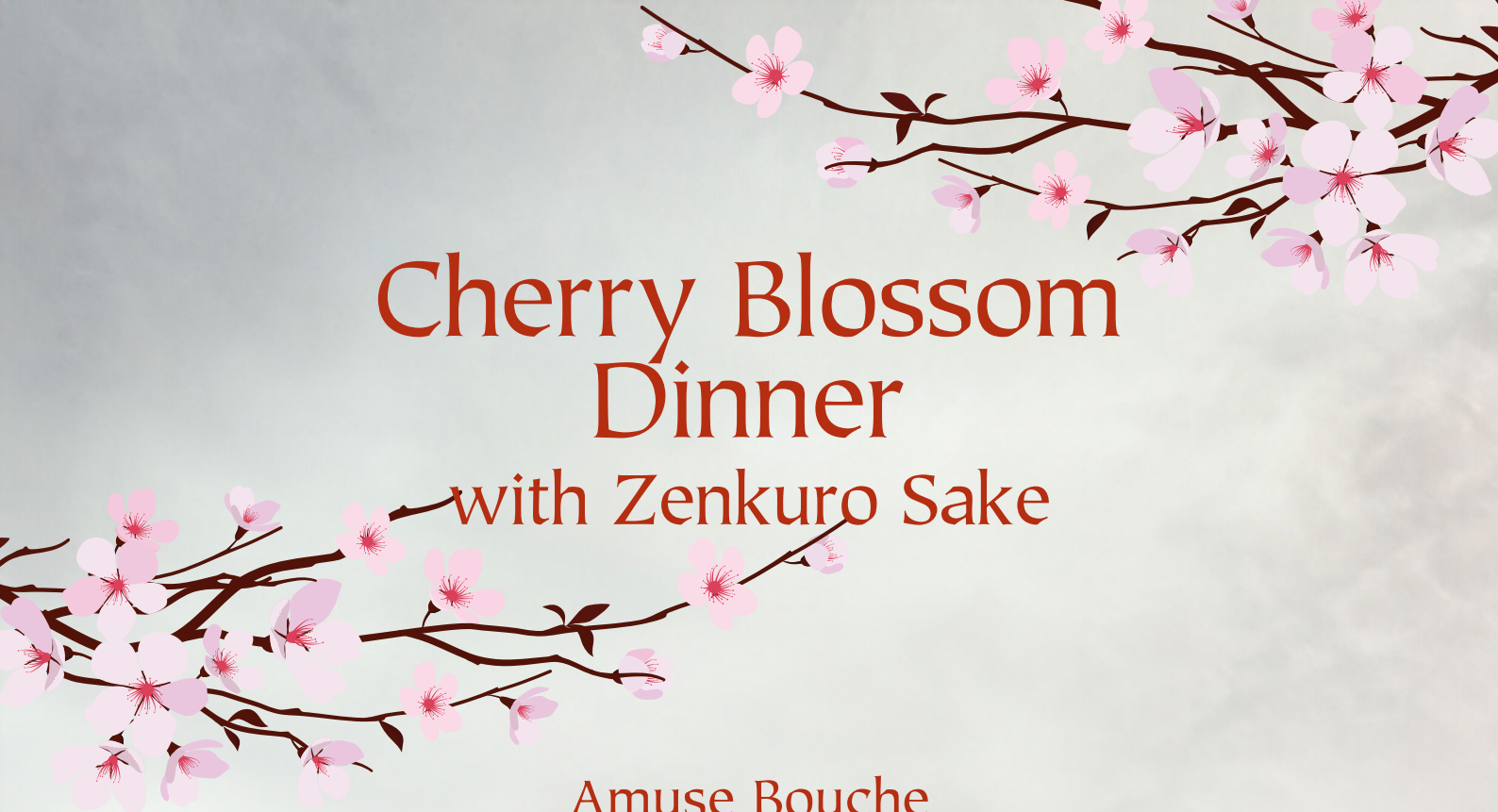




Cherry Blossom Dinner

with Zenkuro Sake

Amuse Bouche

sesame seared tuna, pickled daikon, togarashi mayo, yuzu dressing gf df

Aoraki Junmai Daiginjo

Entrée

goats cheese, pumpernickel, spiced honey, fig marmalade

Wakatipu Sleeping Giant Junmai Ginjo

Main

duck breast, kumara gratin, kumara puree, cherry gel, jus gf

White Cloud Nigori Tokubetsu Junmai

Main

sous vide lamb rump, confit garlic mash, broad beans, chimichurri, jus

Drip Pressed Shizuku Shibori Junmai Ginjo

Dessert

dark chocolate tart, vanilla fromage, plum gel

Zenkuro Plum Sake

the george

