

THE GROVE

DECEMBER 2018

Raukumara venison carpaccio, mustard & kawakawa
ice-cream, quail egg & pecan nuts

New season's asparagus, Montbeliarde cheese foam,
asparagus tartare

Poached hapuka, compressed baby cucumber,
beurre blanc & dill

Poussin, courgette flower of chicken mousse,
textures of greenery

Southland lamb rack, pea & mint, broccoli,
mushroom jus

Pineapple & spiced rum brioche, basil & pineapple
sorbet, honeycomb

Nettle mousse, chocolate, caramelised apple, lemon
balm granita