



Les desserts

Trio déconstruit au chocolat

Dark chocolate crémeux, olive oil and chocolate air, tangy apricot puree, chocolate soil and gooey toasted marshmallows

Panacotta « My way »

Raspberry pannacotta, crispy meringue, orange puree, hazelnut sponge and streusel

Crème brûlée traditionnelle

Traditional crème brûlée, orange and rosemary confit

Selection of three French cheeses

with condiments and homemade bread

Pre show menu

Table vacated by 7pm

2 plats (courses) **\$65.00**

3 plats (courses) **\$80.00**

Including a complimentary glass of wine



Bon Appétit

Les entrées

Tortellini de Kikorangi, poireaux à la crème et écume de noix*

Kapiti Kikorangi tortellini with walnut froth, served with creamed leek, micro salad and Parma ham

* Supreme winning dish of the Kapiti Collection challenge

Fromage de chèvre au four et sa tuile au poivre et au citron

Baked French goat cheese custard with walnut and honey purée, lemon and black pepper "tuile"

Soupe du jour

Today's fresh soup with homemade bread roll and butter

Les plats principaux

Faux-filet au beurre rouge

Prime Angus sirloin steak served with traditional potato gratin, onion jam, shallots and red wine butter

Poisson du jour poché sur salade de lentilles vertes

Poached catch of the day served on green lentil salad with poured aromatic poaching liquor

Salade à l'orange et au confit de canard

Duck confit and orange salad with Kalamata olive crumble and citrus dressing

Risotto de carottes et ricotta aux herbes

Baked carrot risotto, herbed ricotta and beetroot foam

Accompagnements (+\$10.00)

Gratin Dauphinois – Potato gratin

Salade du jardin

Iceberg salad, Cherry tomatoes, croutons and lemon dressing

Pommes frites « Maison » – Hand cut fries

Brocolis au beurre de pignons de pin – Broccolis with pinenut butter