

## Mid-Winter Christmas Menu

Crayfish Bisque  
with Avocado, Lime and Grilled Nelson Scallops  
*Nautilus Vintage Rosé 2015*  
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Salmon Ceviche, Citrus, Nuts and Herbs  
*Greystone Barrel-Fermented Sauvignon Blanc 2018*  
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Pheasant and Pork Rilette  
with Crostini and Otaihuna Preserves  
*Mabi Chardonnay 2016*  
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Crisp Roast Duck Confit  
with Gratin Potato, Otaihuna Winter Vegetables and  
Pot Roasted Quince  
*Amisfield Pinot Noir 2016*  
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Mulled Wine Poached Pear and Figgy Pudding  
*Clearview Sea Red*