

SHE CHOCOLAT DEGUSTATION MENU

Canapé	Chicken 'oyster' w/ mole sauce & gazpacho shot.
Soup	Haricot Blanc Mocha.
Fish	Cacao nib & pink peppercorn cured Akaroa salmon w/ beetroot sorbet, micro rocket & chocolate balsamic.
Meat	Espresso marinated venison loin w/ Fijian vanilla mash, spinach and agro dolce sauce.
Sorbet	Single origin chocolate.
Dessert	White chocolate, saffron & cardamom panna-cotta w/ raspberries & Biscotti.
Coffee	Vivace coffee & Truffle.

\$125 per person including matched wines from Pegasus Bay