

WINE PAIRING NIGHT

COOKE'S

\$120PP

ENTREES

PAN SEARED SCALLOPS GF

grilled broccolini, romesco

Jules Taylor Sauvignon Blanc, Marlborough

VENISON TARTARE GF DF

capers, shallots, quail egg, orange, and lemon gel

Jules Taylor Sauvignon Blanc, Marlborough

MAIN

DUCK BREAST GF DF

pickled golden raisins, fennel and savoy cabbage, jus

or

LUMINA LAMB RACK GF DF

kumara miso, broccolini, chili mint gastrique

Jules Taylor Pinot Noir, Marlborough

DESSERT

VALRHONA TRUFFON CAKE

dark chocolate, meringue, chocolate

Please inform the wait staff of any allergies

V VEGETARIAN | VG VEGAN | GF GLUTEN FREE