

WHISKY DEGUSTATION NIGHT

# COOKE'S

*Shared between two*

## WELCOME COCKTAIL

### APPLE BREEZE

victor gin lime leaf, apple juice, tonic

## ENTREES

### CLEVEDON OYSTER

yuzu and shallot dressing, caviar

### BAKED BRIE

crostini, fizzy grapes, sea salt, manuka honey

### SALMON GRAVLAX GF DF

cured ora king salmon, compressed water cucumber, crispy capers, horseradish

*paired with two tone thomson whisky*

## MAIN

### SEAFOOD CHOWDER

mussel, clam, tiger prawn, snapper

### 12 HOUR SLOW COOKED BEEF RIBS GF DF

wagyu beef, jus, roasted perlas, fire grilled seasonal veggies

*paired with manuka smoked single malt whisky and two-tone penicillin*

## DESSERT

### ORANGE CRÈME BRÛLÉE

### BURNT BUTTER RAISIN TRIFLE

thomson peat chocolate mousse

**THOMSON**  
WHISKY  
NEW ZEALAND