



Chef onsite Lunch Menu

All meals served with fresh bread, whipped butter and local olive oil

Entrees

Local seafood tasting plate (scallops, kingfish ceviche, oysters)

Salad of roasted baby beets, greens, apple, goat's cheese, fennel and walnuts

Oxville Farms lamb fillet with heirloom tomato, mint and pinenuts
with a honey rosemary dressing

Main

Tea smoked Marlborough salmon,
grilled Asparagus, new potatoes, herb and lemon creme fraiche

Local Organic Beef fillet with skordalia, crispy sage,
pancetta and seasonal vegetables

Local fish with sauce vierge (new tomatoes, chervil, tarragon, basil)
green beans, beluga lentils

Dessert

Lemon tart with blueberry and creme fraiche

Valrhona Chocolate mousse with fresh mint, almond crisp

Seasonal fruit sorbet

Please make one selection from the menu for each course.

We are happy to accommodate specific requests and dietary requirements.