



We are pleased to be able to offer a Chef service for you during your stay.

Dinner Menu

Homemade dinner rolls with local olive oil and whipped butter

Entrees

Local scallops, carrot miso puree, horseradish and lime butter, cress

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

Kingfish (subject to availability) ceviche with avocado and chili lime tortilla crisp

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

Mains

Slow Braised pork belly with wilted garden greens, local olives, tomatoes, capers on feta polenta

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

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

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

Desserts

Valrhona Chocolate mousse with fresh mint, almond crisp

Mascarpone Cheesecake with fresh berries

Rhubarb almond and cardamom tart, strawberries, vanilla bean cream

Classic creme brulee with lemon verbena and peaches

(Please select only one entree, main and dessert to be served to you and your dinner guests,
unfortunately we cannot accommodate individual selections at this time)