

Chef's Table in The Libraries

with Chris Scott & Tom Hishon

Bluff oyster – kyoho grape – oscietra caviar

Italicus Spritz

Persimmon – buffalo whipped ricotta – pine nut

Lake Ohau Wagyu – seed cracker – horseradish – nasturtium

Gougeres – oyster mushroom – truffle

Blackfoot Paua – Karengo butter

Clos Margarite Methode Traditionelle Rose NV

Onion soup – kaffir lime

Bread course with roe

Filly Sauvignon Blanc 2022

Canterbury Duck – baby kumara – guava – treviso

Cavolo Nero – Kale

Black Estate Pinot Noir 2022

Quince – hazelnut – Jerusalem Artichoke

Prophets Rock Pinot Gris 2021

Cheese – truffle – honey

**The
Libraries**

At The Hotel Britomart