

New Year's Eve Degustation

Kayuputi, 31 December 2017

Amuse-bouche

Sturia caviar Vintage

Sweet prawn tartar, leek custard, dill sour cream

Umeshu cured Hamachi

Daikon, seaweed, cucumber granite, dashi fluid

Homard

Poached in spices butter, crispy cannelloni of blue lobster, pumpkin – lobster bisque espuma

Wild mushroom tea poached duck foie gras

Duck prosciutto, charred king oyster mushroom, pickled enoki, black garlic purée

Confit Patagonia fish

Avruga pearls – beurre blanc, plaga seasonal vegetable

Wagyu beef striploin MB9+

Truffle – potato mille feuille, tender braised leek, morels, braising meat jus

Medallion of Duncan venison

Roasted baby roots vegetable, caramelized parsnip purée, red wine - venison jus

Chèvre

Pistachio butter, wild greens, candied pistachios

Festive topper hat

Kalingo chocolate mousse, raspberry light ganache, blackcurrant sherbet

Coffee or tea

Kayuputi signature praline

