



Amuse bouche—a gift from the kitchen

Veuve Clicquot Yellow Label, France

Smoked benison loin | hazelnuts | black doris plum | goats curd | greens

Wooing Tree Rose, Central Otago

Sea salmon Mi Cuit | green peas | crackling | wasabi cream | seaweed

Cloudy Bay Sauvignon Blanc, Marlborough

Lemon sorbet | elderflower | berry powder

Pallini Limoncello, Rome

Confit duck leg | ham presse | seasonal greens | madeira jus | brown buttered kumara

Babich Black Label Syrah, Hawkes Bay

Valrhona dark chocolate mousse | berry sorbet | drunken cherries

Cloudy Bay Pinot Noir, Marlborough

Joyeux Noel avec petit fours

Sommeliers choice late harvest

S O F I T E L
QUEENSTOWN HOTEL & SPA