

RESTAURANT MONTH

Meal only \$75 | Wine pairing \$45

Using only premium New Zealand ingredients, we present you a taste of La Marée's French flair.

| Soup |

SUNCHOKES

With Te Puke truffle

2020 La Belle Angele, Gamay

| Entrée |

POACHED TE MATUKU OYSTER

Leek Velouté, confit leek and microgreens

2020 La Belle Angele, Pinot Noir

| Main |

EASTHERBROOK'S FARM DUCK LEG CONFIT

Celeriac purée and red wine jus

2020 La Belle Angele, Syrah

Or

SOUTH ISLAND KING SALMON

Wintergreens, salmon caviar and crayfish bisque

2018 Domaine Chanson, Vire Clesse

| Dessert |

CHOCOLATE GÂTEAU

Coffee butter crème, chocolate ganache, cappuccino foam,
chocolate namelaka and espresso ice-cream

2020 La Belle Angele, Rose

The logo for La Marée, featuring a stylized wave symbol above the text "la marée" in a lowercase, serif font.

RESTAURANT
MONTH - AUGUST 1-31

