

new year's eve

Wine Pairing | \$30 per person

Cocktail Reception

Jackson-Triggs Reserve 6oz

Pale Straw Colour; Green Pear, Yeasty And Bread Pudding Aromas With Floral And Fresh Fig Hints; Dry, Clean, Refreshing Palate With A Fine Cleansing Mousse

Menu Pairing

Map Makers, NZ , Sauvignon Blanc 3oz

Luxuriously Classic Marlborough Sauvignon Blanc. Intensely Aromatic With Attractive Herbs And Stony Notes. A Creamy Dry, Tangy Sauvignon Blanc With Green Capsicum, Lime Zest, Gooseberry And Subtle Tropical Fruit And Passionfruit Flavours

Lyeth Estate, California, Cabernet Sauvignon 3oz

Touch Of Petit Verdot For Added Layers Of Depth And Complexity Of Flavor. A Deep Crimson In Color With Raspberry, Boysenberry And Black Pepper Aromas. Layers Of Bing Cherry, Cocoa And A Touch Of Minerality Coat The Palate. This Wine Has A Nice Tannin Structure

Taylor Fladgate, Tawny 10 year 2oz

One Of The World's Most Versatile Dessert Wines, Port Was Made For Mellow Winter Evenings. This One Would Pair Perfectly With A Platter Of Walnuts, Dark Chocolate, Dried Cherries, And Figs



Menus are subject to change. Feature menu may be offered. Taxes & Gratuities Are in Addition. Notify Your Server of Any Allergies. Automatic Gratuity of 18% Will Be Added to Parties of 8 Or More.