



April 2016

White Asparagus Soup

Crispy Five Spiced Quail,
Chili Caramel, Apple & Herb Salad

*2011 Charles Wiffen Gewurztraminer, Nelson
17.0 Glass*

Mojito Sorbet

Deep Sea John Dory Fillet,
Cherry Tomatoes, Fennel Jam, Butter Beans,
Almond & Caper Gremolata

*2014 Rimapere Sauvignon Blanc, Marlborough
17.0 per Glass*

Or

Duck Leg Confit,
Kumara Croquette, Bok Choy, Beets,
Baby Leeks, Soy & Ginger Jus

*2013 Villa Maria Reserve Grenache, Hawkes Bay
22.0 per Glass*

Citrus Terrine,
Orange & Grand Marnier Sorbet,
Orange Crisp

*2013 Framingham select Riesling, Marlborough
9.0 (75ml pour)*

This is a sample dinner and lunch menus for your information.
Dinner is \$140.00 per person (this includes Pre-dinner Drinks and Canapes followed by a 5 Course Evening Meal,
commencing at 7pm).

We can alter to desired food preferences so please advise.

Menus are samples only and change daily.

Advance reservations are necessary as we prepare to order.

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