



NK MIP
{ INK A M E E P }
CELLARS

First Course

House Fry Bread

carrot miso hummus | feta cheese
or

Braised Beef Tarts

horseradish aioli | aged gouda | garlic chip

Second Course

Tomato Terrine

lemon herb pesto | fior di latte | beetroot reduction
crispy carrots | charred pearl onion | herb oil
or

Dungeness Crab & Prawn Ravioli

whipped dill ricotta | béarnaise sauce | chardonnay
beurre blanc | crab oil

Third Course

Red Wine Braised Short Rib

48 hour house dry rub | shallot crisps
sweet potato puree | tomato relish | au jus
or

Seared Duck Breast

wild rice risotto | confit shitake mushrooms
gochujang glaze
or

Halloumi Steak

house dry rub | herb pesto | wild rice risotto
ginger sesame sauce

Dessert

Berry Twist Tiramisu

raspberry broth | whipped strawberry mascarpone
blueberry syrup sponge finger

