



NK MIP

{ INK A M E E P }

CELLARS

First Course

House Fry Bread

carrot miso hummus | feta cheese

White Mer'r'yim Meritage

or

Braised Beef Tarts

horseradish aioli | aged gouda | garlic chip

Qwam Qwmt Merlot

Second Course

Tomato Terrine

lemon herb pesto | fior di latte | beetroot reduction

crispy carrots | charred pearl onion | herb oil

Qwam Qwmt Pinot Noir

or

Dungeness Crab & Prawn Ravioli

whipped dill ricotta | béarnaise sauce | chardonnay

beurre blanc | crab oil

Qwam Qwmt Chardonnay

Third Course

Red Wine Braised Short Rib

48 hour house dry rub | shallot crisps

sweet potato puree | tomato relish | au jus

Qwam Qwmt Cabernet Sauvignon

or

Seared Duck Breast

wild rice risotto | confit shitake mushrooms

gochujang glaze

Qwam Qwmt Syrah

or

Halloumi Steak

house dry rub | herb pesto | wild rice risotto

ginger sesame sauce

Qwam Qwmt Riesling

Dessert

Berry Twist Tiramisu

raspberry broth | whipped strawberry mascarpone

blueberry syrup sponge finger

Qwam Qwmt Riesling Icewine