

Wine Street Restaurant

New Year's Eve Extravaganza Menu 2017

Celebrate New Year's Eve in style, with
fabulous wine & food and great friends.

Warm Home-Baked Bread, with roasted garlic & herb butter and dips.

~ Teasers ~

Summer Ceviche, a combination of freshly caught fresh, lightly marinated with fresh
chili, ginger, garlic, lime & lemon juice & coriander.

Gourmet grapefruit and blue cheese bruschetta

~ Entrée ~

Sensational Salmon Trio, Salmon Pate with herbed crostini, Salmon Gravlax & our
famous House-smoked South Island Salmon

or

Crispy Tapioca and Soy Pork Belly, with a caramel sauce, accompanied by an apple and
celery slaw.

or

Or Halloumi, courgette and herb cakes on cress with a light fruity
Neapolitan tomato sauce.

Forest berry sorbet

~ Main ~

Beef Fillet Mignon from Whanganui, (Angus cross Hereford), wrapped in bacon, served
with potatoes and fresh summer greens and your choice of ;

The Count Cabernet Franc Merlot Malbec jus or Café de Paris butter.

or

Duck à l'orange, a traditional family recipe of orange confit of duck, presented on a
potato croquet and braised summer vegetables, complimented by a Grand Marnier jus.

or

Freshly caught Fish of the day, dauphinoise potato, new season asparagus, dill veloute.

or

Field mushroom risotto with truffle oil, asparagus and shaved parmesan.

~ Dessert & Cheese ~

Marquise De Chocolate, red berry coulis, tuile biscuit and Chantilly cream.

or

Seasonal berry & fruit parfait.

or

Cheese board ~ a selection of the finest cheeses
with water crackers, crostini, summer fruit & condiments.

\$105pp

This is a special event, full pre-payment is required to confirm your
reservation.

This menu may vary slightly according to seasonal availability of products.



Wine Street Restaurant at The County Hotel. 12 Browning Street, Napier.

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