

SHORT STORY

POWHIRI

Barnstable oyster | radish mignonette
Celery root | summer truffle
Pork rilette | huckleberry
Ham | egg

KAIMOANA

Scallop | citrus | ginger | fennel

PAPATÙÀNUKU

Quail | cherry | bread sauce | roasted onion
Beef | Evan scapes | stone crop | hangi potato

RANGINUI

Phillip's farm strawberries | sour cream | hibiscus
Coconut | mango | lemon grass

KA KITE

Rosé pate de fruit
Cranberry nougat
Toasted coconut lamington
Passionfruit bon bon

LONG STORY

POWHIRI

Barnstable oyster | radish mignonette
Celery root | summer truffle
Pork rilette | huckleberry
Ham | egg

KAIMOANA

Cucumber | caviar | persian black lime
Scallop | citrus | ginger | fennel
Montauk black bass | celery | jalapenos | nashi pear

PAPATÙÀNUKU

Foie | rhubarb | pistachio | brioche
Quail | cherry | bread sauce | roasted onion
Berkshire pork | cauliflower | kale | clementine

RANGINUI

Hokey pokey ice cream
Phillip's farm strawberries | sour cream | hibiscus
Coconut | mango | lemon grass

KA KITE

Rosé pate de fruit
Cranberry nougat
Toasted coconut lamington
Passionfruit bon bon

THE MUSKET ROOM

POWHIRI | INTRODUCTION

To be welcomed, invitation.

A Powhiri is a tapu (sacred) process, when the manuhiri (visitors) are welcomed you must treat them with the utmost care. Three important things that make up a Powhiri: Welcoming, Story telling and most importantly: food or the Hākari (feast).

This lifts the spirit that is on the manuhiri so they can leave safe, happy and satisfied.

We invite you, the manuhiri, to come dine and enjoy what we have to offer.

KAIMONANA | SEAFOOD

An integral part of New Zealand cuisine as an island nation.

Māori have a deep respect for the Moana (ocean), it is a vital part of their diet.

Māori paid respect to Tangaroa (god of the sea) through giving their first catch back to him as a gift.

PAPATŪĀNUKU | LAND

In Māori tradition, Papatūānuku is the land. She is Mother Earth. She gave birth to the gods and is mother of all living

things. When we pass, we go back and in turn nourish her (circle of life).

This section of the menu pays homage to her land.

RANGINUI | SKY

Ranginui (Sky Father) and Papatūānuku (Mother Earth) were inseparable.

The primal couple gave birth to several gods who pushed apart the earth and sky to let the light reach the land.

Dessert is the celebration of the heavens.

KAKITE | FAREWELL

Until we see you again...

THE MUSKET ROOM

Portobello mushroom mousse 15
pickled honjishemi | summer truffle | herbs

Summer salad 14
farmers cheese | smoked seeds | herbs and flowers from our garden

Carolina black bass crudo 14
celery | jalapeno | cilantro | nashi pear

Gently poached hand dived scallop 16
citrus | ginger | yuzu | citrus olive oil

Hudson Valley foie torchon 20
rhubarb manipulations | pistachio | brioche

Roasted quail breast 15
fried leg | bread sauce | cherries | red ribbon sorrel

Long Island duck breast 34
carrot | huckleberry | Tokyo turnips

New Zealand red deer 36
ember roasted red beets | golden beets | pickled blueberry | barley

Berkshire pork tenderloin 30
smoked tenderloin | confit belly | kale | cauliflower | clementines

Chatham cod 32
English pea puree | warmed peas | Florida shrimp

Silken tofū gnocchi 16/30
young onions | scapes | onions | asparagus | sea beans

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness