

THE MUSKET ROOM

House made bread & butter 6

Tuna | uni | soy | bonito creme 16

Manuka smoked scallop | nashi pear | black garlic | cucumber 16

Mackerel | celery | pear | jalapeno 15

Salad | farmers cheese | smoked seeds | herbs from our garden 14

Tofu gnocchi | butternut | spaghetti squash | orange | sage 15

Smoked Hudson Valley foie | beet | manuka honey cake 20

Quail | blackberry | bread sauce | roasted onion 15

Roasted chicken | mustard | leeks | chanterelles 32

Long Island duck breast | plums | Tokyo turnips 35

New Zealand red deer | cilantro | juniper | celery root | fennel 38

Chatham Cod | green lip mussel | yuzu | brown butter | brussels | pomegranate 33

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

Food designed for individual consumption

\$5 split fee per plate

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 Hakari (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.

KAIMOANA | 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.

KA KITE | FAREWELL

Until we see you again...

SHORT STORY

POWHIRI

Servo pie croquette | smoked cheddar
Cauliflower tart | burgundy truffle
Pork rilette | huckleberry jam | sage

KAIMOANA

Ora king salmon | apple | sorrel | yoghurt

PAPATÙÀNUKU

Quail | blackberry | bread sauce | roasted onion
choice of
62 Day dry-aged beef | wild watercress | truffle jus
or
Wild striped bass | romanesco | mussels | yuzu

RANGINUI

Goats milk yoghurt | smoked manuka honey | enoki
Sweet potato | orange | chestnut | coffee

85

ADDITIONAL COURSES

Smoked Hudson Valley foie | beet | manuka honey cake 20
Blue Ledge Farm Middlebury blue cheese | smoked nectarine | honey-roasted pecans 13

wine pairing 60
premium wine pairing 90

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LONG STORY

POWHIRI

Servo pie croquette | smoked cheddar
Cauliflower tart | burgundy truffle
Pork rilette | huckleberry jam | sage

KAIMOANA

Ora king salmon | apple | sorrel | yoghurt
Bay scallop | artichoke | lardo
Portobello mushroom mousse | pickled honshimeji | truffle | herbs

PAPATÙÀNUKU

Black pudding | potato | yolk
Quail | blackberry | bread sauce | roasted onion
choice of
62 Day dry-aged beef | wild watercress | truffle jus
or
Wild striped bass | romanesco | mussels | yuzu

RANGINUI

Goats milk yoghurt | smoked honey | enoki
Pear | white chocolate | fall spices | fennel
Sweet potato | orange | chestnut | coffee

KA KITE

Dark chocolate yuzu bonbon
Salted caramel
Black olive bonbon

150

wine pairing 110
premium wine pairing 140

We respectfully decline alterations to this menu