



CHRISTMAS MENU

AMUSE BOUCHE

Tartare of aged beef, white truffle foam, parmigiano, sage tempura

ANTIPASTI

Pickled eel, japonica greens, macadamia, raisin and grapefruit salad

OR

Robiola sheep's cheese tart, braised onions, beetroot veloute

PRIMI

Lobster risotto, saffron oil, zucchini flowers

OR

Parsley tagliatelle with garlic and rosemary, veal sweetbread and chicken liver ragout

SECONDI

Turkey and prosciutto roll, cranberry jelly, eggplant purée, braised snow peas

OR

Lamb cutlets with chardonnay, fennel and tomato salad, juniper berry jus

DOLCI

Nutella cake, gianduja gelato, lavender crème anglaise

OR

Peach tarte tatin, green tea mousse, rhubarb syrup

Lunch from 12 noon-3.00pm and dinner from 6.30pm-10.00pm

NZ\$130 per person

Bookings and pre-payment are essential.

Barolo at The Langham, 83 Symonds Street, Auckland 1001, New Zealand

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