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GOURMET

WINTER SEATED DINNER MENU

*urban*

# ENTRÉES

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Design your menu from the items following.

Chef and wait staff are required onsite at your event to produce and deliver these menu items.

For a full proposal please contact [events@urbangourmet.co.nz](mailto:events@urbangourmet.co.nz).

## SEA

Meyer lemon and horopito cured Big Glory Bay salmon, shaved coconut, pickled cucumber, finger lime dressing (DF, GF)

Sesame tuna, pumpkin seed tahini, walnut and coriander tarator, sumac, coriander yoghurt, mango and bean salad (GF)

Tasting of prawn, prawn toast, prawn infused with lemongrass and kafir lime, pickled Thai salad, tom yum aioli, chili salt cashew

## PASTURE

Smoked beef tataki, cauliflower texture, caper chimichurri (DF, GF)

5-spiced duck, beetroot jelly, raw beetroot, black garlic aioli, pea shoot salad (DF, GF)

Slow cooked pork belly, spiced apple caramel, heritage carrot, kale and apple with muscat vinegar (DF, GF)

## LAND

Miso glazed silken tofu, kimchi aioli, Vietnamese salad (GF, VG)

Open beetroot ravioli, ricotta, herb, beetroot jelly, petit herb and hazelnut salad (GF, V)

Mezze plate, baba ghanoush, confit green tomato, chickpea and red onion salad, stuffed vine leaf, pickled Lebanese cucumber, mint yoghurt, zaatar pita bread chips (V)

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## MAINS

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### SEA

Grilled market fish, kohlrabi and fennel gratin, baby carrots, hemp, herb emulsion (GF)

Kingfish, beetroot risotto, charred zucchini, arugula, shaved pecorino (GF)

Tandoori style salmon, Meyer lemon and fenugreek rice, fennel, tamarind chutney (GF)

### PASTURE

High country venison short loin, celeriac, charred witloof, brussels sprouts, fig vincotto, tamarillo jam (GF)

Lumina lamb rump, slow cooked lamb shoulder, kumara pave, Jerusalem artichoke, Vichy carrots, watercress (GF)

Grass fed beef short rib, duck fat crushed potato, buttermilk sweet onion puree, smoked kale, charred young leeks, bordelaise sauce (GF)

Confit corn fed chicken ballotine stuffed with green tea-soaked pistachio, potato fondant, broccoli stems, chicken broth infused with lemongrass (GF)

### LAND

Wild mushroom pithivier, celeriac puree, hazelnuts, truffle nage (V)

Miso eggplant and butternut burnt carrot puree, wilted greens, Puy lentils (GF, VG)

Pearl barley and charred corn risotto, pumpkin fritters, vegan cheese (VG)

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## SIDES

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### COLD

Winter panzanella salad, charred cauliflower, roast peppers, red radishes, chili, sourdough crouton, white balsamic dressing (VG)

Artichoke and orange salad, butter beans, chorizo, saffron aioli (GF)

Roasted heirloom carrot, yellow beets, rocket, chimichurri coconut yoghurt (GF, VG)

Māori potatoes, capers, pickled red onion, gremolata, crispy shallots (GF, VG)

### WARM

Fennel roasted baby potatoes, confit onion, smashed herbs, smoked salt (GF, VG)

Miso glazed cauliflower, tamari and chili spiced seeds (GF, VG)

Harissa roasted pumpkin, baby spinach, puffed lentils (GF, VG)

Wilted brassicas, cumin infused extra virgin olive oil, thyme leaves, garlic crumble (GF, VG)

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## PUDDINGS

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Vanilla tapioca pudding, kiwi fruit, vanilla cream, dehydrated milk crisp, lime mojito gel (GF, VG)

Coffee butter sable, milk chocolate ganache, espresso gel, pecan praline, micro coriander (GF)

Chocolate chili mousse, vanilla crèmeux, roasted bell pepper coulis, chocolate crunch (GF)

Caramel cream tian, Grand Marnier marmalade, salted caramel, orange gel, hazelnut streusel

Caramelized pears, French meringue, chestnut and vanilla cream (GF)

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## PETIT FOURS

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### CHOUX

Chocolate crèmeux, salted caramel sauce  
Hazelnut cream, praline, caramelized hazelnuts  
Coconut cream, mango, pineapple, tropical coulis  
Raspberry coulis, raspberry Chantilly

### TARTLETTES

Tropical crèmeux, mango, pineapple, tropical coulis, meringue  
Vanilla cream, kiwi dome  
Chocolate crèmeux, chocolate truffle  
Caramelized pecan, caramelized pear dome, vanilla cream  
Coconut chia cream, raspberry coulis  
Filo tart, mango crèmeux, yuzu coulis, mango and pineapple salsa (VG)  
Layered filo pastry, coconut and lime cream, raspberry compote (VG)

### CHOCOLATE CUPS

Dark chocolate, chocolate mousse, chocolate pearls  
Dark chocolate, pistachio cream, raspberry coulis, caramelized pistachio (GF)  
Milk chocolate, milk ganache, praline, caramelized almonds (GF)  
White chocolate, vanilla crèmeux, blackcurrant coulis  
Dark chocolate, chocolate crèmeux, orange marmalade (GF)

## PETIT FOURS

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### MOELLEUX

Pistachio Genoa sponge, cherry coulis, crumble (GF)

Chocolate moelleux sponge, salted caramel crémeux, chocolate crumble (GF)

Lemon olive oil sponge, orange marmalade (GF)

Almond Genoa sponge, crunchy hazelnut praline (GF)

Cinnamon sponge, apple tatin (GF)

Rich vegan chocolate mousse, mint pesto (GF, VG)

Dark chocolate, cashew praline, ganache, caramelized cashew (GF, VG)

Pistachio sponge, cherry coulis (VG)

Plum sponge, blackcurrant coulis, chocolate mousse (VG)

### MACARONS

Pistachio cream, pistachio praline (GF)

Raspberry ganache, raspberry coulis (GF)

Lemon cream, yuzu gel (GF)

Vanilla whipped ganache (GF)

Chocolate ganache

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