



**Thursday 12<sup>th</sup> June 2008**

**Soul Divine Event  
Justin North**

Golden and red beets, fresh goats curd, flowers, mulled wine gel  
and lavender vinaigrette



Marinated NZ wild salmon slow cooked in aromatic olive oil  
with a salad of cucumber, crab and sherry Chantilly



Braised rare breed pork tails with a sauté of scampi  
and smoked bacon jus



Roast loin of Cervena venison with confit Swede, cepe  
and jarmon crouquant, liquorice jus



Chestnut and vanilla parfait with quince sorbet, caramel mousse  
and pain d'épice crumble