

*Atlas.*

*a.*

*Dinner menu*

125

Oysters, yuzu mignonnette

+ 6 ea

Beetroot, Kau Piro, white chocolate

Crayfish bisque, leek, mushroom

Morcilla cigar, sumac

House cured lardo, rhubarb, crumpet

Rye sourdough, malt butter

Vegetable crudités, ajo blanco

Ora King salmon, fermented carrot, oyster, dill

Grilled brassicas, seaweed, yuzu koshō

Milk fed lamb, asparagus, sheep's curd

Vacherin of kumara, coconut, grapefruit

Roasted strawberries, elderflower cream