

# Bonnie

sample new year's 2024 tasting menu

\$495pp with matching wines

canapés on arrival

house baked bread - amuse-bouche

caviar - bellini - cucumber - lemon - cream - gin

gazpacho - courgette - basil - balsamic - shallot - vanilla

yellowtail - watermelon - roe - olive - ice plant

local red claw - house made raviolo - chèvre - tomato - roe

MB7+ wagyu tenderloin - tiger prawn - asparagus - pommes - cognac mustard

textures of valrhona

brie d'affinois

cumquat cello