

Valentine's Day Menu

Oysters & Yuzu

Yuzu Caviar + Apple Gelly

Lobster Bisque Three Way

Butter Poached Tail + Won-Ton Tortellini + Cured Lemon Crème fraiche

Warm Princess Asparagus Salad

Poached Organic Egg + Morel & Pea Ragout + Truffle Hollandaise + Micro Croutons

Ahi Tuna Tataki

Charred Watermelon + Espelette Crusted Tuna + Avocado Mousse

Pickled Ginger Gel + Scallion

Pomegranate Sorbet

Rhubarb Bitters + Pineapple Chip

Organic King Salmon

Warm New Potato & Crab Salad + Rocket + Jalapeño and Spring Onion Salsa Verde + Roasted Purple

Radish + Salmon Caviar Beurre Blanc

Or

VG Surf & Turf

"Sous Vide" CAB Tenderloin + Double Smoked Pancetta Wrapped Jumbo Scallop + Leak & Potato Pave +
Smoked Sunchoke Puree + Roasted Heirloom Carrots

Or

Trio-Potato Cannelloni

Toasted Lentil & Squash Ragout + Roasted Heirloom Cauliflower

+ Saffron Potato Foam + Crispy Roots

Strawberries & Cream

Strawberry Custard + Lemon and Vanilla Semifreddo

+ Strawberry Variations + Lemon Curd

Or

Chocolate Bomb

Olive oil Sponge + Raspberry Caviar + Milk Chocolate Mousse

+ House Made Cherry Marshmallow + Warm Anglaise Sauce

Treats from the Chef

\$80 per person