

VALENTINE'S EVENING

14th FEBRUARY 2023 3 COURSE PRIX FIXE MENU \$95 per person plus grafs

COURSE ONE

Caribbean Lobster

Passion Fruit & Strawberry, Scotch Bonnet, Avocado Mousse, Strawberry Foam (gf)

Or

Smoked Duck Breast

Foie Gras, Cherry Caviar, Torched Orange, Candied Nuts, Chambord Dressing (gf, cn)

Or

Chargrilled Zucchini Ribbon Salad

Arugula & Walnut Pesto, Pecorino (ve)

COURSE TWO

Roasted Red Snapper

Mussels, Clams, Cider Beurre Blanc, Crispy Potato, Tarragon Oil (gf)

Or

Chargrilled Tenderloin

Dauphinoise Potato, Asparagus, Porcini, Chocolate Demi Glaze (gf)

Or

Wild Mushroom Risotto

Truffle Oil, Arugula, Aged Balsamic Reduction (ve)

COURSE THREE

Chocolate & Cointreau Cup

Candied Orange, Berries (v, gf)

Or

Strawberry Cheesecake Lollipop

Oreo Crumb, Strawberry Sorbet, Strawberry Crisps (ve)