

# VALENTINE'S MENU

4 COURSES \$95 plus grats

## AMUSE BOUCHE

TARTLET

smoked salmon, lemon cream cheese

## APPETIZER

SCALLOP CEVICHE

passion fruit 'aguachile', mango, strawberry, avocado, cilantro

BURRATA

grapefruit, red endive, candied walnut, cassis dressing

FOIE GRAS BRULÉE

foie gras terrine, fig gel, raspberry, candied hazelnut, toasted brioche

## MAIN

ROASTED RED SNAPPER

scallops, crispy tarragon potato, beurre blanc, chive oil

CHARGRILLED ANGUS TENDERLOIN (8oz)

glazed baby carrots, whipped potato, chocolate demi-glaze

PAN-SEARED CHICKEN

'airline' breast, broccolini, roast celeriac, Normandy cream sauce

## DESSERT

BLACK FOREST

chocolate ganache, cherry Kirsch & cranberry compote, Amarena cherry, vanilla gelato

STRAWBERRY DELICE

textures of strawberry & raspberry, strawberry sorbeto

vegan option available