

20

VALENTINE'S

23

DINNER



\$95 / PP

Complimentary Glass of Bubbles Upon Arrival

AMUSE

BEET CURED SALMON chive crème fraîche, pickled mustard seed

FIRST

CHOICE OF

HAMACHI CRUDO kumquat, radish, avocado, chilies

WAGYU BEEF TARTARE shallot, cornichon, caper, cured egg
fennel powder, crispy potato

WILD MUSHROOM BISQUE coconut, cilantro, lime

ENTRÉE

CHOICE OF

GRILLED SWORD FISH olives, marbled potatoes, herbs & lemon

PAN ROASTED GREEN CIRCLE CHICKEN herbs, chilies, broccolini, labneh

GRILLED FLAT IRON STEAK pommes puree, cognac & green peppercorn jus

CAVATELLI shiitake mushroom, rapini pesto, pecorino, black truffle

***Perigord Black Truffle Supplement \$35**

TO SHARE

BRAISED WINTER GREENS coconut, chilies, lime

POMMES PUREE brown butter chicken jus

DESSERTS

CHOICE OF

BETTY ROULADE white chocolate, fresh berries, chantilly

CHOCOLATE MOUSSE raspberry gelee, coco nibs

CRANBERRY & VODKA SORBET (gf/vegan)

Specialty Cocktails \$xx

THE MODERN LOVE

vodka, strawberry infused aperol, lime
garnished with raspberries and mint

OLD FASHIONED LOVE

angel's envy, strawberry infused aperol
carpano antica, drunken cherries

