



Valentine Dinner

65 per person

First Course

Olive oil poached prawns, bloomsdale spinach , meyer lemon- pomegranate sauce

or

pan-fried oyster, horseradish remoulade, citrus slaw

Second Course

butter lettuce, sherry vinegar, fine-herb goat cheese tartlette

or

salmon tartare, watercress, blanc de blanc cracker

Intermezzo

rose cuvee sorbet

Third Course

alaskan king crab & beef tenderloin, sauce béarnaise, potato galette, broccolini

or

duck breast, winter sausage stuffing, braised savoy cabbage

or

farro fritter, white bean vegetable ragout, smoked paprika rouille

Dessert to Share

Artisan Cheese Trio

quince jelly, marcona almonds, handmade crackers

or

Petite Dessert Trio

bread pudding, blanc de blanc poached pear, chocolate cabernet cupcake