

VALENTINE'S DAY

menu

\$55 per person*

AMUSE BOUCHE

STARTERS

Choose 1

Red Pepper & Almond Soup

Moroccan Spiced Chick Peas, Cinnamon Crema, Toasted Almonds

Lovers Salad

Heart of Palm, Grapefruit, Artisan Green, Pomegranate, Feta Cheese and Green Goddess Dressing

Baked Brie & Apple Dip

Pumpkin Mornay Sauce, Dried Cranberries, Spiced Nuts, House Made Focaccia

MAINS

Choose 1

Braised Beef Gnocchi

House Made Sage and Potato Gnocchi,
12 hrs Red Wine Braised Beef, Tomato and Squash Ragout, Shaved Manchego Cheese

Lobster & Prawn Stew

Butter Poached Nova Scotia Lobster, Black Tiger Prawns, Fingerling
Potatoes, Asparagus, Braised Radish, Shelled Peas, Cognac Bouillabaisse Broth

Full Rack of Lamb for Two

Australian White Strip Lamb, Pistachio and
Dijon Crumb, Winter Roasted Vegetables, Mint Chimichurri,
Lemon and Thyme Roasted Potatoes, Dark Cherry and Merlot Sauce

Wild Mushroom Risotto

Roasted Mushrooms, Squash, Shelled
Peas, Baby Leeks, Arugula and Shaved Manchego Cheese

DESSERT

Choose 1

Chocolate Fondue for Two

72% Dark Chocolate, Marshmallows,
Fresh Strawberries, Melon, Pineapple, and Banana Bread

Sticky Toffee Pudding

Date, Carrot and Brioche Pudding, Spiced Custard Caramel, Vanilla Gelato

*Please notify your server of any allergies. Taxes and gratuities are in addition.

An automatic gratuity of 18% will be added to parties of 8 or more.