



# Valentine's Day 2023

## *Amuse-Bouche*

### *Course 1*

Caesar Salad, Roasted Grape Tomato, Confit Garlic,  
Grana Padano, 18 Year Aged Balsamic *gluten-free*

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Lobster Bisque, Crème Fraiche, Pastry Baton, Micro Greens

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Foie Gras & Pear Terrine, Mini Brioche  
Tarragon Wine Gelee, Peanut Butter Powder

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Mesclun Salad, Caramelized Orange Vinaigrette  
House Pickled Vegetables, Watermelon Radish *vegan*

### *Course 2*

Roasted Beef Tenderloin  
Pavé of Yukon Potato, Roasted Broccolini  
Caramelized Onion Demi-Glace, Café de Paris *gluten-free*

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Ricotta & Spinach Ravioli  
Butternut Squash Puree, Garlic Prawns  
Brussels Sprout Leaves, Caper Brown Butter Sauce

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Butter Poached Patagonian Seabass  
Confit Shallot & Bok Choy Savory Crêpe, Yam Purée  
Saffron Beurre Blanc

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Roasted Portobello Mushroom  
Vadouvan Spiced Rice, Eggplant Caponata  
Black Trumpet Mushrooms, Arugula & Radish Sprout Salad *vegan/gluten-free*

### *Petit Fours*

Chocolate Marquise, Fleur de Sel, Butterscotch  
Profiteroles, Vanilla Custard, White Chocolate Glaze  
Orange Sponge Cake, Spiced Cream Cheese Chantilly

*\$85 per person includes tax & gratuity*