



VALENTINE'S DAY DINNER

FEBRUARY 14, 2023

3 COURSE MENU – \$75.00 PER PERSON

STARTER

BABY SPRING VEGETABLES V/GF

FIOR DI LATTE FOAM, SICILIAN EVOO, BLUE CHEESE CRUMBLES, BALSAMIC DI MODENA

OR

CRUSTACEAN BISQUE

CHORIZO WITH CHIPOTLE FOAM

OPTIONAL APPETIZER \$15

CURRIED PRAWNS GF

WATERMELON COUSCOUS, CURRY VINAIGRETTE, SPICED PUFFED RICE NOODLE

MAIN

TORCHED SABLEFISH GF

CAULIFLOWER FALSO RISOTTO, POTATO STAINED GLASS, PEA PURÉE

OR

AAA STRIPLIN GF

WILTED SPINACH, POTATO FOAM, AU JUS

OR

VEGAN TEMPURA POKE VV

STEAMED RICE, AVOCADO TEMPURA SWEET SOY, MARINATED TOFU, FRESH CUCUMBER, PICKLED CARROTS, SESAME OIL, EDAMAME, CHIPOTLE MAYO

DESSERT

WHITE CHOCOLATE & PASSION FRUIT MOUSSE GF

OR

HOUSE MADE CRÈME BRÛLÉE V/GF