

VALENTINE'S DAY MENU

\$119 pp

excluding tax, gratuity and beverages

AMUSE BOUCHE



FIRST COURSE

SPICES CRUSTED TUNA CRUDO

brioche croutons, uni roe, citrus aioli

ROASTED BEET SALAD

goat cheese pannacotta, red endives, hidden rose apple, frisée salad, walnut vinaigrette

CHICKEN CONSOMMÉ EN CROÛTE

chicken truffle boudin blanc

PRESSÉ DE FOIE GRAS

Sauternes wine gel, apple chutney, Whole G organic sourdough toast

SECOND COURSE

LOBSTER AND CRAB RAVIOLI

fricassée of fennel and leeks, light lobster bisque

PAN SEARED DUCK BREAST

braised endives, baby turnips and carrots, black currant and orange duck jus

BLEU CHEESE CRUSTED PETIT FILET

potato mousseline, duck fat cippolini onions, broccolini, bordelaise sauce

CELERY ROOT PITHIVIER

truffled confit celery root wrapped in spinach and puff pastry, truffle and mushroom jus

PRE DESSERT

TROU BOURGUIGNON

lemon sorbet, ginger foam and a splash of sparkling rosé

DESSERTS

MON COEUR

Valrhona dark chocolate mousse, cherry crémeux, sponge cake, chocolate sauce

CRÈME BRÛLÉE

vanilla infused

RASPBERRIES CRÊPES

raspberries, vanilla pastry cream, Chantilly, caramelized almond

HAZELNUT PARIS-BREST

chou pastry, hazelnut mousseline, feuillantine crisp, hazelnut praliné