

Valentine's DAY

We invite you to choose from the following dishes

1st Course

Burrata for 2

Served with moon dried tomatoes, olive oil, balsamic & basil oil

2nd Course

Pan Seared Scallops

served with chorizo & avocado mash

or

Kale Salad

radicchio, heirloom carrots, red onion, raisins, toasted pumpkin seeds
finished with pecorino & a grainy mustard vinaigrette

3rd Course

Seared Duck Breast

served with leek & potato gratin, pickled red cabbage
finished with a blackberry agrodolce

or

½ Lobster

Served with braised fennel, fingerling potatoes, shallots, sautéed leeks
finished with an orange beurre blanc

or

Mushroom Pie

Caramelized onions, roasted red pepper, parsnips, sautéed spinach in a flaky pastry
Finished with a gorgonzola sauce

4th Course

Bruléed Lemon Tart

or

Flourless Chocolate Torte

finished with a berry coulis

or

Vegan Wild Blueberry Cheesecake