

# Valentines Dinner Menu



3-course \$95

Choose one from each category

## Amuse Bouche to start

### Starters

Lobster Cappuccino Soup

Homemade Poached and Smoked Foie Gras with cranberries, caramelized apples, endive and homemade bread

Duo of red and golden beets salad with creamy Bijou goat cheese, watermelon radish, red sorrels, and raspberry yogurt dressing,

Winter Salad with radicchio, red cabbage, pomegranate, carrots, pine nuts, whipped feta, and passion fruit vinaigrette

Tuna Tartare with smashed avocado, sturgeon caviar, piment d'Espelette, asian vinaigrette

### Main Course

Pan Seared Prawns served with cherry tomato compote, malted spinach, pickled fennel, buttermilk lobster sauce and balsamic jelly

Pan Seared Hokkaido (Japan) Scallops served with provencal zucchini, smoked trout caviar, lemon yuzu foam

Grilled Black Seabass with grilled royal trumpet mushrooms, butternut squash puree, grilled cipollini onions, and tasso bacon hash

Prime Beef Tenderloin with chanterelle mushrooms risotto, snow peas, red wine bordelaise sauce

Australian Fresh Lamb Chops served potato galette, truffle confit leeks, mint bernaïse sauce

Prosciutto wrapped Duck Breast served with sunckoke puree, crispy polenta, cherry beer salsify

Oven Roasted Delicata Squash red and white quinoa, vegetables brunoise, spiced tahini butternut squash puree

### Dessert

Carrot Cake with carrot emulsion and whipped cream

Floating Island with creme anglais, caramel, and almonds

Thin Crust Apple Tart with ice cream and caramel sauce

Chocolate Tart with fresh Raspberries