

Valentines Dinner Menu



3-course \$90

Choose one from each category

Amuse Bouche to start

Starters

Lobster Cappuccino Soup lobster, tomato, saffron broth, and milk foam

French Onion Soup garlic crostini and gruyere cheese

Homemade Poached and Smoked Foie Gras Terrine with pickled strawberries marmalade, caramelized apples, homemade bread roll

Winter Salad with orange carpaccio, pickled jicama, pomegranate, pistachios, mint honey lemon vinaigrette

Crispy Brussel Sprout Tart caramelized onions, apple, dry cranberries, queso de sabra, red pepper coulis, and sweet chili sauce

Tuna Tartare with smashed avocado, sturgeon caviar, asian vinaigrette

Main Course

Grilled Stuffed Trout filled with crab meat and spinach, served with grilled red onion and confit baby cherry tomatoes

Pan Seared Hokkaido (Japan) Scallops served with leek fondue, creamy potato puree, grilled asparagus, and ginger lemongrass foam

Grilled Wild Caught Rockfish with celery root puree, broccoli and cauliflower couscous, lemon caper beurre blanc

Grilled Prime Beef Tenderloin with confit marble potatoes, glazed multi color carrots, grilled chipolini onions, and bernaise sauce

Grilled Australian Fresh Lamb Loin with chanterelle mushroom risotto, malted spinach, and balsamic glaze lamb sauce

Duck Confit a la orange served with spicy sweet potato puree, braised green cabbage, dry cranberries, apples, grilled orange, and a cherry beer sauce

Vegetarian Carrot Tagliatelle Style caramelized onions, pecans, parmesan cheese, and a creamy sauce

Dessert

Classic Tiramisu with espresso, mascarpone cream, and ladyfingers

Floating Island with creme anglais, caramel, and almonds

Lemon Tart with raspberry coulis

Nutella Crepes with banana