

Valentine's Day

FIRST COURSE

guests choice of one:

LOBSTER BISQUE

Cognac Foam, Tarragon Oil

YELLOWFIN TUNA CRUDO

Shallots, Lemon Caper Vinaigrette

BOBOTIE CREPES

Savory Ground Beef Curry,
Apples, Raisins, Hollandaise

MUSHROOM BURRATA

Chanterelle & Oyster Mushrooms,
Fig Jam, Toasted Brioche, Basil Oil

CAESAR SALAD

Spiced Garbanzos,
Anchovy Dressing

ARUGULA SALAD

Parmesan Reggiano,
Artichoke Hearts

CAVIAR SERVICE

White Sturgeon 1oz | 95

Oscietre Gros Grain 1oz | 210

Oscietre Gold 1oz | 250

MAIN COURSE

guests choice of one:

CAPERBERRY CHICKEN PICCATA

Chicken Milanese, Lemon
Risotto, Char-Grilled Asparagus

PAN-SEARED SEA BASS

Mushroom Crust, Yukon Potatoes,
Truffle Cauliflower Cream Sauce

WILD MUSHROOM RAVIOLI

Chanterelle & Oyster Mushrooms,
Truffle Cream, Herb Oil

FILET MIGNON & GIANT PRAWN

Spinach Whipped Potatoes,
Char-Grilled Asparagus

VEAL CHOP

12oz Herbed Milanese, Basil Marinara
Char-Grilled Asparagus
additional \$20pp

DESSERT

guests choice of one:

CHOCOLATE DOME

Dark Chocolate Mousse
Chocolate Ganache
**gf, nf*

RASPBERRY CHEESECAKE

Madagascar Vanilla
Custard, Mixed Berries
**nf*