

Valentine's Day 2019

\$78 per person

Amuse Bouche

Butternut Squash Ravioli, brown butter, fried sage

Starter

Kumamoto Oysters on the half shell with cucumber champagne-mignonette

Balsamic Roasted Beet Salad with Laura Chenel goat cheese, roasted pistachios, arugula

Tomato Soup, basil oil, grilled levain

Yellowfin tuna tartare, avocado, wonton chip

Wedge Salad, iceberg lettuce, cherry tomatoes, crispy bacon, buttermilk dressing, chives

Main Course

Filet Mignon, duck-fat roasted potatoes, broccolini, herb butter * \$7 upcharge

Chicken Parmesan, mozzarella, kalamata olives, spaghetti

Lobster - Butternut Squash Risotto, Atlantic lobster, arugula, mascarpone (also available as vegetarian option)

Bouillabaisse, clams, mussels, scallops, salmon, tomato, potato, fennel with garlic baguette

Salmon en Papillot, haricot vert, sauce verte, potato, boiled egg

Dessert

Guittard Dark & White Chocolate Mousse with raspberry puree

Pavlova with berries and cream

MENU SUBJECT TO CHANGE

MENU ITEMS ARE AVAILABLE IN LIMITED QUANTITIES - WE RESERVE THE RIGHT TO REPLACE THEM WITH A SIMILAR PRODUCT IF NEEDED

Please notify the restaurant of any dietary restrictions in advance to ensure accommodation.