



Valentine's Day 2024

\$125 Per Person

\$40 Wine Pairing

Chef's Amuse Bouche

First Course

Scallop Crudo

yuzu gel, pickled radish, smoked sea salt

or

Tomato Consommé

heirloom tomato pearls, basil oil

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Second Course

Bone Marrow

bone marrow two ways, preserved lemon chutney, filloncini

or

Pear and Endive Salad

compressed pear, endive leaves, candied hazelnuts, blue claire, sherry vinaigrette

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Palate Cleanser

lemon basil sorbet

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Main Course

Tenderloin

potato pave, wild mushrooms, black truffle reduction

Or

Lobster Risotto

butter poached lobster tail, saffron risotto, lobster bisque sauce

Or

Cauliflower

cauliflower steak, romesco sauce, roasted pearl onions, crispy chickpeas

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Dessert

Molten Lava cake

chocolate cake, hazelnut mousse, berries, ganache

Or

Pavlova

passion fruit curd, coconut chantilly, mango pineapple salsa

