



Valentines Prix Fixe Menu

\$85 per person

Amuse Bouche

OYSTER SEXY PEQUE apple mignonette, champagne gelee, horseradish foam

Appetizer choice of

VALENTINE WEDGE SALAD wedge iceberg lettuce, blue cheese dressing, confit tomatoes, balsamic reduction, roasted figs, dehydrated strawberries, grana padano

BEEF CARPACCIO raw beef thinly sliced, cipriani sauce, shaved parmesan, truffle mascarpone, mustard, watercress, roasted beets

COQUILLE ST JACQUES seared scallops, leek and fennel puree, pomegranate, herb oil, coral tuille

Entrées choice of

TAGLIATELLE, fresh pasta, truffle bechamelle, chanterelle mushrooms, burgundy black truffle

CUISSE DE CANARD CONFIT duck leg confit, sarladaise duck fat potatoes, spinach, amarena cherry jus

MÉROU ROGUE, red grouper, artichokes and lemon mash, braised fennel, beurre blanc, striped beet chips

FILET MIGNON, 6oz tenderloin, coffee crusted, daphinoise potatoes, broccolini, beet splash, bordelaise sauce

Dessert choice of

CHOCOLATE FONDANT lava cake, beets soil, raspberry coulis

ROSE SCENTED MILK CAKE victoria sponge cake, rose and vanilla syrup, strawberry, chantilly cream, dried rose patel

RASPBERRY SORBET champagne poached, mixed berries

Chef de Cuisine, Sumit Chamoli | Executive Chef, Federico Seligardi
plus applicable taxes & gratuity
Menu is subject to change without notice