

Valentine's Menu | \$65

Wine pairing additional \$34 per person

1st Course

WINTER BEETS

Smoked, grilled & pickled beet, apple purée, lemon honey crème fraîche, arugula & curly endive salad, walnut dressing

NV Prosecco LaMarca, Veneto, Italy

or

PAN SEARED SCALLOPS

Garlic white bean purée, bacon tomato ragout, crispy pork, pickled shallots, parsley oil

NV Cava Anna de Codorniu 'Blanc de Blancs', Penedès, Spain

Sorbet

GREEN APPLE SORBET

Cinnamon walnut dust

Main Course

VEAL "T BONE"

Herb & garlic seared veal chop, Yukon crush Lyonnaise potato, roasted root vegetables, veal jus

2016 Cabernet Sauvignon 'Lodi', James Mitchell, California, USA

or

LING COD

Pan seared Ling cod, mushroom bacon barley stew, roasted root vegetables, red wine jus

2016 Chardonnay, William Hill, North Coast, California, USA

or

LEMON & HERB CHICKEN BREAST

Crispy skin chicken, pomme purée, roasted root vegetables, red wine jus

2017 'Love' Malbec, Las Moras, Mendoza, Argentina

Dessert

EVERYTHING CHOCOLATE SHARING PLATTER

Dark chocolate pâté, milk chocolate custard, chocolate dipped cheesecake pops, blueberry coulis, strawberries, shortbread crumble, white chocolate ice cream

Taylor's 10 Year Old Tawny Port

or

VANILLA BRÛLÉE SHARING PLATTER

Shortbread cookies, chocolate dipped strawberries

2017 Late Harvest Sauvignon Blanc, Errazuriz, Chile

Executive Chef Justin Weber | Sommelier Bipin Bhatt

Pricing is per person. Does not include tax or gratuity. Cannot be combined with any other offer or discount.