

Valentine's Day 2020

\$150 per couple

with a complimentary glass of Taittinger Brut

Amuse Bouche

KRISTAL CAVIAR caviar de Chine, potato galette, crème fraîche, chives

To Start

SOUP sunchoke, shaved winter truffle, crisp

Salad

GARDEN GREEN chilled seasonal vegetables, ginger miso dressing, sunflower seed

Main

choice of

BLACK ONYX zucchini, chimichurri, crispy fried onion

GRILLED FISH asparagus, white wine, tomato basil sauce

WHOLE WHEAT ROTINI sundried tomato, gremolata, ricotta, lemon

Sides

to share

ROCKET fennel, radish, parmesan, mustard dressing

BABY POTATO confit garlic, rosemary

Sweet Treats

ELDERFLOWER MOUSSE white chocolate, beets sponge, wild strawberry sorbet