

Valentine's DAY

\$85pp

We invite you to choose from the following dishes

1st Course

Sauteed Shrimp

with lime and ginger, jicama, carrot, red onion and cabbage slaw
Finished with a spicy rice wine dressing

or

Oyster Mushroom

Sauteed with eggplant caponata
Served with crostini

2nd Course

Burrata

With seared pickled fennel & orange segments tossed in honied garlic
Finished with a blood orange vinaigrette

or

Pan Seared Pork Belly

Served on celeriac puree with buttered leeks
Finished with our house jus

3rd Course

Seared Ribeye

Served with potato gratin & charred rapini
finished with Chef's demi glaze

or

Cioppino

With mussels, clams, branzino, shrimp & sea bass
in a tomato and fennel bouillabaisse

or

Vegetable Lasagna

With mushrooms, spinach, ricotta, Chef's vegan bolognese, béchamel
finished with buffalo

4th Course

Bruléed Lemon Tart

or

Milk Chocolate & Hazelnut Budino
with raspberry ripple

or

Tiramisu