

# *Valentine's Menu*

*\$75*

## *Starter*

### *Caprese Salad*

*Medley of tomatoes, burrata, avocado, fresh basil,  
olive oil, balsamic, pesto and toasted pine nuts*

### *Seared Scallops*

*Compressed strawberries, basil whipped goat cheese,  
strawberry beurre blanc, spicy balsamic reduction, micro greens*

### *Lamb Ravioli*

*Brown butter & sage, crispy mint, toasted pistachio crumble  
fresh parmesan, chive oil*

## *Main Course*

### *Miso Marinated Trout*

*Black garlic risotto, roasted beets, red wine poached radishes, confit tomatoes,  
arugula & pickled pear salad with a burnt orange vinaigrette, goat cheese*

### *Cornish Hen*

*Five roasted tomato and red pepper quinoa, sauteed kale, garlic french beans,  
blistered cherry tomatoes, lemon and herb beurre blanc, feta cheese*

### *Braised Beef Cheek*

*Pomme puree, brown butter glazed carrots, grilled asparagus, potato crisps,  
cherry & dark chocolate jus*

## *Dessert*

### *Chocolate Cake For Two*

*Glazed chocolate cake with chocolate fudge, macerated strawberries, white & dark  
chocolate dipped strawberries, sweet almond crumble, chantilly cream*