



Valentine's Day 5-Course Menu

with complimentary glass of bubbly

AMUSE BOUCHE

Toasted Pinsa with Stracciatella Cheese,
House-Dried Sicilian Tomatoes, Pink Peppercorns
Lobster Mousse wrapped in Zucchini with Salmon Roe

1ST COURSE

WOOD-FIRED HOKKAIDO SCALLOPS

Leek Ash | Parmesan Cheese Crumble
Pomegranate | Seasonal Truffles | Smoked Sweet Cream

2ND COURSE

HOUSE MADE GNOCCHI

Candied Lemons | Sour Butter | Chives | Siberian Caviar | Celeriac Jus

3RD COURSE

OVEN BAKED MURRAY COD

Asparagus | Green Pea Purée | Mint Oil | Lemon Infused Lobster Jus

4TH COURSE

MILK FED BABY LAMB RIBS

Herbed Polenta | Baked Eggplant Purée | Banana Shallots
Roasted Mushrooms | Whiskey Lamb Jus

OR

WOOD FIRED SANCHOKU WAGYU STRIPLOIN MBS 6

Rocket Powder | Celeriac Chips | Celeriac Purée
Free Range Egg Yolk and Thyme Gel | Celeriac Infused Veal Jus

5TH COURSE

LAMBRUSCO POACHED PEAR

Candied Rose Petals | Fresh Raspberries | Pistachio Dust | White Chocolate Shards
Dark Chocolate & Raspberry Mousse