

Valentine's Day Menu

Amuse bouche



Fresh Sea Scallop Crudo
Artichoke Mousse · Plantain Chip

First



Lobster Sampling
Lobster Sushi in Black Rice · Poached Lobster on Kiwi Salsa · Lobster Crackers · Lobster Aioli

Or

Vegetable & Quinoa Terrine
Roasted Fennel · Spinach Chimichurri

Second



Brown Butter Sunchoke Soup
Lamb Shank Tortelloni

Or

Pan-seared Arctic Char & King Crab Leg Parcel
Romesco Sauce · Baby Herb Salad

Sorbet



Red Currant Martini Granita
Blue Curaçao Jelly

Main



Eye of Ribeye
*Winter Vegetable Crust · Bone Marrow · Salsify Puree · Carrot · Asparagus
Balsamic Jam · Périgord Truffle Jus*

Or

Local Rock Fish & Jumbo Shrimp
*Red Pepper Hummus · Fondant Potato · Asparagus · Pickle Red Radish · Mustard Seed
Butternut Squash Beurre Noisette*

Sweets



White Chocolate Nougatine & Raspberry Mousse
Espresso Sponge · Chocolate Truffle Macaron · Passion Fruit Tuile · Fruit Coulis

Coffee & 'Kisses'

\$98++

(Please advise your server of any food allergies)