



Valentines Tasting Menu

To Share

oysters on the half shell, mignonette dressing of vinegar, minced shallots, peppers

Second Course

cauliflower risotto, charred scallops and blood orange

or

jumbo lump crabcakes, drizzled with lemon aioli

or

roast carrot and ginger soup, crème fraiche, candied ginger, crispy carrot

Third Course

parmesan gnocchi with wild mushrooms, truffle cream

or

salmon gravlax, cured with toast and fine herb dip

Main Course

seafood au gratin, salmon, snapper, scallops, prawns baked in a mushroom cream sauce

or

pacific halibut filet, peach & sweet pepper chutney, spaghetti squash, crispy leeks

or

oven roasted filet mignon, sour cream and chive roasted mashed potatoes, sauteed spinach, roasted shallot demi glaze

Dessert Course

strawberry chocolate cheesecake with chantilly cream

or

molton chocolate lava cake with roasted pineapple, mango puree, sweet cream