

MENU

Valentine's Dinner

STARTER

Carrot

Roasted carrot | carrot & date puree | spelt & chili granola | kale chip | honey labneh | sumac vinaigrette

Wild Mushroom

Black trumpet chanterelle & ricotta ravioli | pine nut & sage brown butter sauce | pancetta | parmigiana reggiano

FROM THE SEA

Smoked Salmon

Potato pave | smoked salmon | horseradish creme fraiche | tobasco caviar | leek

Lobster

Lobster bisque | butter poached lobster | sweet corn | grilled scallion | lemongrass chili oil

FROM THE LAND

Duck

Sous vide duck breast | confit leg croquette | pickled squash | celeriac | roasted shallot | chokecherry jus

Beef

Beef tenderloin prosciutto tournedo | bone marrow Yukon gold mash | brussel sprout | chili coral | porcini | red wine jus

DESSERT

Fig

Fig & mascarpone mousse tart | hazelnut | poached quince | white chocolate | orange | dark chocolate sorbet

