

Valentines Day Menu

Appetizers



LOBSTER AND POTATO CHOWDER WITH SMOKED ONION,
AND TARRAGON CROUTONS

CHICKEN LIVER AND FOIE GRAS PARFAIT,
MADEIRA WINE JELLY AND TOAST POINTS

SMOKED ORGANIC SALMON, CRISPY FRIED POTATO, HORSERADISH
CREAM, FRESH BEET VINAIGRETTE AND YOUNG WATERCRESS

BELGIAN ENDIVE SALAD, WAFER CROUTON, CARAMELIZED NUTS, CELTIC
BLUE CHEESE AND SWEET MUSTARD VINAIGRETTE

Entrees



GRILLED TENDERLOIN OF BEEF, CHIVE MASHED POTATOES,
BEEF JUS, AND ROASTED VEGETABLES

PAN ROASTED RAINBOW TROUT, SAFFRON AND CHORIZO RISOTTO, FINE
HERB SAUCE AND SHAVED FENNEL SALAD

ROASTED LOIN OF LAMB, SAUTÉED SAVOY CABBAGE, BACON
LARDONS, POTATO AND ONION PAVE AND RED WINE SAUCE

PAN SEARED SEA SCALLOPS, CRISP PORK BELLY, CELERIAC AND APPLE
PUREE, ROASTED VEGETABLES AND LIGHT MUSTARD SAUCE

Trio of desserts



LEMON MASCARPONE MOUSSE, CRISP PHYLLO, RASPBERRY
STICKY TOFFEE PUDDING AND FRESH CREAM,
FLOURLESS CHOCOLATE CAKE

\$59 PER PERSON,
EXCLUSIVE OF BEVERAGES, GRATUITIES AND TAX