

Valentines Menu 2023

Valentine's four course Menu 2023

\$130 per person
plus tax and gratuity

First Sitting

4:00 p.m., 4:15p.m., 4:30 p.m. to 6:15 p.m. 6:45 p.m.

Second Sitting

6:15 p.m., 6:30 p.m., 6:45 p.m. to 8:30 to 9:00 p.m.

Third Sitting

8:45 p.m., 9:00 p.m., 9:15 p.m. onwards to closing

Charcuterie / Fromage:

(Choice of)

Accompanied with Crostini and Olives

Prosciutto Di Parma, Beef Salami, Soppressata
or

Manchego, Bella Vittano, Brie De Meaux

Appetizer:

Zuppa Del Giorno

Bosc Pear, Goat Cheese, Roasted Beets, Mix Greens,
Candied Walnuts, Dijon Walnut Vinaigrette

Burrata, Black Figs, Radicchio, Blood Orange, Balsamic
Reduction, Pepitas Seed, Raspberry Vinaigrette

Truffled Beef Carpaccio, Fried Capers, Parmigiano,
Crostini, House Pickles

Artisan Gem Lettuce, Crisp Prosciutto, Focaccia Croutons,
Caesar Dressing, Baked Parmigiano Chip



Entree

**Homemade Lobster Ravioli, Saffron Cream, Basil, Cherry
Tomato, Arugula**

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**Woodfire Grilled Beef Tenderloin, Heirloom Carrots, Green
Beans, Sweet Potato Gratin, Mushroom Veal Jus**

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**Confit Duck Leg, Honey Mustard Jus, Wild Mushroom
Rissotto**

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**Woodfire Grilled Bronzino, Beluga Lentils & Barley,
Heirloom Carrot, Green Bean, Parsnip Puree, Chive Oil**

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**Sesame Seared Rare Ahi Tuna, Honey Spiced Eggplant,
Pineapple Chutney, Red Pepper Coulis**

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**Zucchini Pasta, Green Pea Puree, Sundried Tomato, Black
Olives, Walnuts**

Dessert Platter

Tiramisu, Berry Coulis

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Lemon Meringue Tart

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Chocolate Mousse, Compote

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Coconut Lime Cannoli

