



CANDLELIT ELEGANCE

A CLASSIC VALENTINE'S EVENING

MENU

AMUSE-BOUCHE

AJO BLANCO

Cucumber | Muscat Grapes | Parma Crisps | Almonds

STARTER

BUTTER POACHED LOBSTER

Lobster Tail | Courgette Puree | Crispy Shrimp Chin |
Pickled Fennel | Lobster Reduction

OR

FOIE GRAS

Seared Foie gras | Vol-au-vent | Mousse |
Fresh Figs | Mirabelle Plum | Raspberry Coulis

 DR Loosen "DR R" Riesling Mosel, Germany

INTERMEZZO

BEEF CONSOMME

Tortellini Beef | Sofrito | Petite herbs

OR

TOMATO CONSOMME

Stuffed Cheese Balanzoni | Sofrito
| Petite Herbs

 Arzuaga Crianza Ribera Del Duero Spain

MAINS

BRANDT SHORT RIB

Kohlrabi Mash | Truffle Veal Jus |
Pickled Baby Turnip | Taro Crisps

 Penfold Bin 138 Barossa valley, Australia

OR

RAINBOW TROUT

Fondant Potato | Warm Savoy Babbage |
Champagne Caviar Sauce | San Marzano

 OTQ Sauvignon Blanc

DESSERT

Platter of Love

Vanilla Raspberry Pistachio Gateau | Grapefruit
Sorbet | Pavlova |
Yuzu Crèmeux | Fresh berries

 Bottega Moscato Petalo Dell'Amore Veneto, Italy

