



Valentine's Menu

3 course meal - \$80 per guest

Appetizer

SHRIMP BISQUE

Brandy Whipped Cream, Chili Pepper Oil, Herb Crostini

or

SMOKED DUCK AND GOAT CHEESE SALAD

Organic Greens, Toasted Walnuts, Roast Beets,
Grapes and Blood Orange Vinaigrette

or

TRUFFLED MUSHROOM BRUSCHETTA

Tomato And Olive Chutney, Herb And Garlic Baguette,
Shaved Reggiano, Truffle Oil

Main Course

BEEF SHORT RIB BOURGUIGNON

Slowly Braised In Pinot Noir, Provence Vegetables And Herbs,
Roast Fingerling Potatoes, Crispy Fried Onions

or

SEARED CHILEAN SEA BASS

Butternut Squash Puree, Grilled Asparagus, Cherry Tomato,
Fennel, Lemon Herb Vinaigrette

or

PAN SEARED DUCK BREAST

Nutmeg Whipped Potatoes, Seasonal Vegetables,
Pineapple Ginger Chutney, Port Wine And Orange Gastrique

Dessert

RED VELVET SPONGE

Coconut Pecan Filling, Coconut Crème Anglaise, Choc Décor

or

DARK CHOCOLATE CAKE

Filled With Mocha Mousse, Berry Compote

