

Valentine's Day Menu 2018

First Course

Fennel and Leek Soup
pickled prawns/ chili/ green onion

Ricotta Dumplings
mushrooms/ pecorino / olive oil / lemon

Steak Tartare
sesame seeds / nori / parsley / shallots / fried capers / crostini

Salmon Crudo
yogurt / radish / pink peppercorn / chive

Winter Greens
radicchio / frisée / apples / pistachio brittle / goat cheese / cider vinaigrette

Second Course

Shellfish Curry
scallops / prawns / octopus / coconut milk / sweet potatoes / basil / mint / jalapenos

Lamb
braised leg / rice polenta / fennel / apple + ginger relish

Pave of New York Strip
potato puree / swiss chard / bearnaise / bordelaise
indulge with foie gras \$12 supplement

Ravioli
forest mushrooms / ricotta / sauce puttanesca

Heritage Farms Chicken
carrot puree / braised lentils / tamarind / bok choy

Dessert

Lemon Soufflé Cake
curd / chantilly / ginger buttermilk ice cream
Spoon Bar
chocolate semifreddo / brownie / cheesecake / pudding

\$60 per person