



VALENTINE'S DAY

Oysters

dozen for 38/half dozen for 21

FIRST

beef gnocchi

pulled beef, potato gnocchi, beef jus, pickled shallot, watercress

or

squash & grain salad

spiced chickpeas, cranberries, seed dust, preserved lemon vinaigrette

or

shrimp toast

pernod cream, cherry tomato, toasted sourdough

SECOND

(included with 4 course option)

duck risotto

duck confit, creamy risotto, herb oil, arugula

or

seared scallops

maple roasted parsnip purée, pickled shallot, toasted pine nut

MAINS

coq au vin

half hen, mushroom, lardon, red wine jus, baby potato, carrots

or

steak au poivre

10oz striploin, creamy brandy peppercorn sauce, herb mashed potato, seasonal veg, marinated mushroom

or

icelandic cod

potato pavé, seasonal veg, béarnaise, lemon, herb oil

DESSERTS

chocolate tart

chantilly cream, raspberry macaron, strawberry gel

or

cheesecake

cinnamon crumb, strawberry basil compote, macaron

3 course - \$65 or \$120 with wine pairings

4 course- \$79 or \$144 with wine pairings

