



VALENTINE'S DAY 2023

FOR THE PERFECT START TO A ROMANTIC EVENING



Pony Tower

30g Petrosian Caviar

Main Lobster Tail

1/2 Dozen Poached Prawns

1 Dozen West Coast Oysters

Mignonette, Cocktail Sauce, Lemon

\$210

FIRST COURSE

-CHOICE OF-

One-Half Dozen Dressed Oysters

Rosé Mignonette • Fresh Horseradish • Lemons from Our Orchard

Hamachi Crudo

Fennel • Fresh Yuzu • Scallion

Winter Greens

Walnut • Goat Cheese • Black Truffle Balsamic



SECOND COURSE

-CHOICE OF-

Black Truffle Risotto

24-Month Parmesan Reggiano • Fresh Black Winter Truffles

Lobster Cappelletti

Parsnip • Brown Butter

Roasted Heirloom Carrots

Salsa Verde • Toasted Pistachio Labneh



THIRD COURSE

-CHOICE OF-

Chateaubriand

Roasted Garlic Broccolini • Bordelaise

Crispy Branzino

Winter Citrus • Asparagus Cooked Over an Open Flame

Charcoal-Roasted Cauliflower Steak

Calabrian Chimichurri • Sauté Spinach



FOURTH COURSE

-CHOICE OF-

Valrhona Chocolate-Covered Strawberry Soufflé

Red Velvet Cake

White Chocolate Mousse

Bananas Foster

Toasted Vanilla Ice Cream

Flourless Chocolate Heart

Pistachio Ice Cream

\$165 per person