

# *Valentine's Day 2019*

## **Amuse – Bouche**

### **First Course**

(Choice of one)

#### **Wagyu Short Rib and Shallot Confit Tarte Tatin**

petite salade, French blue “ranch” vinaigrette

#### **Wild Mushroom Ravioli**

winter asparagus tips, tomato concasse with truffle pecorino cheese,  
balsamic reduction

#### **Jumbo Prawns Cocktail**

Japanese seaweed salad, wasabi cocktail, ponzu-yuzu mignonette

#### **Seafood Platter**

Fanny Bay oysters, ahi tuna poke, caviar, toast points, condiments

#### **Beet Salad**

peach infused vinaigrette, lavender - honey ricotta, speck jamón, mâche  
salad

### **Second Course**

(Choice of one)

#### **Jumbo Lump Crab Meat Trio & Lemon Confit Risotto**

butternut squash, fresh peas

#### **Maine Lobster “Pot Pie”**

mini Comté cheese ravioli, petit legumes

#### **Beef Filet and Wagyu Truffle Ravioli Duo**

pistachio crème fraîche, baby beets, finger carrots

#### **Pan Seared Duck Breast**

spicy candied pecan French toast, beluga lentils, golden raisins,  
pomegranate glaze

#### **Branzino Sea Bass with Scallops**

warm kale and quinoa salad, marcona almonds, black garlic - basil aioli

### **Dessert**

Espresso Tiramisu  
Rose Petal Crème Brûlée  
Raspberry Petit Coeur

### **Mignardises**

