

Valentine's Day Menu

On Arrival

Glass of George Michel Méthode Traditionnelle on arrival

Canapes to start

Tartare of Wild North Pacific Scallop with Tequila & Lime Essence

Honey and five-spice cured Venison with Pomegranate Seeds

Goats' Cheese Mousse with Vanilla and sour Cherries

Entrees

Whitebait omelette with Beluga Caviar and Crostini

or

Carpaccio of air dried Wagyu Striploin (mbs 9) with aged Balsamic, Parmesan Cheese, Olive Oil and petite Greens

or

Radicchio Lettuce Salad with roasted Pears, candied Walnuts and Prosciutto with Mahoe Blue Cheese dressing

Citrus Sorbet to cleanse the palate

Mains

Wagyu Beef Eye Fillet filled with Bourbon & Duck Liver Pate and Enoki Mushrooms, wrapped in Pancetta and roasted. Served with a Parmesan Cheese Rösti, Asparagus, Beef Jus and a flakey twirl

or

Golden Syrup glazed Duck breast, cooked sous vide then flash roasted; served on a salad of Watermelon, smoked Feta Cheese & Snow Pea pods, garnished with freeze dried Mandarin, with Cardrona Elderflower liquor Vinaigrette

or

Fish of the Day served with a Saffron infused broth full of Tua Tua, sashimi grade Prawns, Choy Sum and Ramen Noodles, finished with Salmon Roe

Dessert Platter

Chocolate and Cherry tartlet with whipped Cream

Caramalised White Chocolate Brûlée with Biscotti

Dark Chocolate Fondant served with organic Icecream