

Valentine's

MENU

AMUSE BOUCHE

Green Tomato Cannoli (g,d) Green tomato stuffed cannoli, parmesan cream sherbet

APPETIZER

Fresh Black Truffle With Burrata (d) Fresh black truffle, burrata, vine tomato, wild arugula, tomato coulis

OR

Potato Dauphine Seared Scallops (sh,g) Fried potato donut wrapped in potato spaghetti, seared scallops, cauliflower foam, Imperial oscietra caviar

SOUP

Vellutata Di Crema Di Carciofi E Patate (g,d) Jerusalem artichokes, baby potato,

truffle croutons, black garlic dust



(d): Contains Dairy (e): Contains Egg (sh): Contains Shellfish (g): Contains Gluten



alentine's

MENU

MAIN COURSE

Home Made "Heartbeet" Ravioli (g,d) Beetroot ravioli with goat & ricotta cheese stuffing, white wine butter emulsion, freshly shaved white truffle

OR

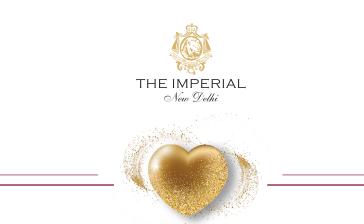
Rock Lobster With Oscietra Caviar (sh,d,g) Herb roasted rock lobster tail, white asparagus, romanesco broccoli, red pepper coulis, black sea beluga caviar

OR

Slow Cooked Lamb Shank With Saffron Risotto (d) 12 hour slow cooked New Zealand lamb shank, Vialone nano rice, mascarpone cheese, Kashmiri mogra saffron

DESSERT

Torta Caprese Hazelnut Praline Mousse (d,e) Classic Italian flourless chocolate cake with silk hazelnut praline mousse, chocolate sand and drizzle of dark chocolate sauce



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