



## VALENTINE'S DAY

14<sup>TH</sup> FEBRUARY 2019

### 1<sup>ST</sup> COURSE

Half Dozen Fin De Claire Oysters red onion mignonette, lemon

### 2<sup>ND</sup> COURSE

Pan-seared Foie Gras toasted brioche, figs, balsamic reduction

### 3<sup>RD</sup> COURSE

Homemade Tagliolini with Shrimps light bisque sauce, cherry tomato confit

### INTERMEZZO

Lemon-lime Sorbet with Vodka

### MAIN COURSE

28oz Australian Wagyu Bone-in Rib Eye truffle mac and cheese and creamed spinach

### DESSERT

Apple Crumble with caramel and vanilla

\$858 per person / Sharing for 2

+10% service charge