

VALENTINE'S MENU

\$79 Per Person
3 Courses
Live Music
All Night

APPETIZERS

BEEF SHORT RIB ARANCINI
MOZZARELLA, TOMATO BASIL SAUCE

LONG & SLOW BRAISED CALAMARI
SAFFRON, FENNEL, TOMATO, PASTIS, FREGOLA

ROASTED BEETS
LABNEH, POMEGRANATE, CASHEW DUKKHA VEG

TUNA TARTARE
SIRACHA-SOY MAYONAISE, FRIED SUNCHOKE CHIPS

CAULIFLOWER GRATIN
CRISPY PROSCIUTTO, SMOKED CHEDDAR, SWISS CHARD, BREADCRUMB

MAINS

ROASTED COD
ROASTED ROMANESCO, BLACK RICE, CAULIFLOWER PUREE, WALNUT-CAPER SALSA VERDE

LOBSTER RISOTTO
TRUFFLE BUTTER, PEAS, PECORINO

ROAST DUCK
BLOOD ORANGE, CELERY, MINT, PISTACHIO SALAD, SMOKED DUCK JUS* GF

WILD MUSHROOM BOLOGNESE
TAGLIATELLE, PARMESAN VEG

LEG OF LAMB
COUSCOUS, BROCCOLI, DRIED MISSION FIGS, PIRI PIRI SAUCE GF

NEW YORK STRIP ROAST
GARLIC HERB MASHED POTATOES, FOIE GRAS JUS* GF

DESSERTS

PASSION FRUIT CREME BRULEE

SALTED CARAMEL CHEESECAKE

CHOCOLATE STRAWBERRY CAKE

MENU SUBJECT TO CHANGE