



a Taste of Romance  
**Valentine's Day**

**LET IT BEGIN**

choose one

**CRISPY TRUFFLE ARANCINI**

aged white cheddar, fresh thyme, panko crust, roasted red pepper sauce

**FANNY BAY OYSTERS**

yuzu kosho mignonette

**FIRST COURSE**

choose one

**"HEART BEET" SALAD**

crispy goat cheese, wild arugula, shaved red onion,  
pistachio crumble, blood orange vinaigrette  
TAITTINGER, BRUT RESERVE CHAMPAGNE, 16 | gl

**HAMACHI CRUDO**

shaved fennel, cucumber, pickled ginger, micro arugula, ponzu, yuzu powder  
WITHER HILLS, SAUVIGNON BLANC - 9 | gl

**SPICY TUNA TARTAR**

wasabi avocado mousse, tobiko red caviar, crispy wonton, chili oil  
paired with WHISPERING ANGEL, ROSÉ- 15 | gl

**PORCINI MUSHROOM SOUP**

roasted wild mushrooms, whipped mascarpone, chive oil  
NAPA CELLARS, CHARDONNAY - 12 | gl

**MAIN**

choose one

**BONE IN RIBEYE** <sup>GF</sup>

roasted baby carrots, roasted finging potato, herbed truffle butter  
AUSTERITY, CABERNET SAUVIGNON - 12 | gl

**SEAFOOD PAELLA** <sup>GF</sup>

manila clams, mussels, shrimp, scallop, spanish chorizo, saffron rice, saffron aioli  
BARONE FINI, PINOT GRIGIO - 11 | gl

**ROASTED CHICKEN BREAST** <sup>GF</sup>

quinoa, roasted vegetables, morrocan bbq sauce  
MARTIN RAY, CHARDONNAY - 12 | gl

**SPICY LOBSTER PASTA**

claw, knuckle & tail, cherry tomatoes, roasted garlic,  
pomodoro, bechamel, linguine  
LATOURE, MONTAGNY 1ER CRU - 13 | gl

**PAN SEARED SCALLOPS**

winter squash risotto, sage and blackberry gastrique, brussel leaves salad  
WITHER HILLS, SAUVIGNON BLANC - 9 | gl

**INDULGE**

choose one

**"SMORES"**

graham cracker crumbles, chocolate gelato, toasted marshmallow fluff  
DOWS PORTO - 11 | gl

**VANILLA BEAN PANNA COTTA** <sup>GF</sup>

raspberry coulis, mixed berries  
AVISSI, PROSECCO - 9 | gl

**CHOCOLATE COVERED STAWBERRIES**

chocolate dipped long stemmed strawberries, infused with grand marnier  
SANDEMAN RUBY PORTO - 11 | gl



**4 COURSES**  
**\$69 PER PERSON**

