

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
paired with WHISPERING ANGEL, ROSÉ- 15 | 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, grilled french baguette, chili oil
NEWTON, CLARET - 14 | gl

PORCINI MUSHROOM SOUP

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

MAIN

choose one

BONE IN RIBEYE ^{GF}

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

SEAFOOD PAELLA ^{GF}

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

ROASTED CHICKEN BREAST ^{GF}

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

SPICY LOBSTER PASTA

cherry tomatoes, claw, knuckle & tail, pomodoro, linguine
LATOIR, 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 ^{GF}

raspberry gelee, mixed berry coulis
AVISSI, PROSECCO - 9 | gl

SALTED CARAMEL CASHEW TARTLET

toasted cashews, chewy salted caramel, brown butter crust, chantilly cream
SANDEMAN RUBY PORTO - 11 | gl

**3 COURSE
WINE PAIRING
\$29
PER PERSON**

MUST SELECT WINES FROM SPECIFIC COURSE