

SMART HEARTS

♥ ♥ ♥ ♥ FIRST DATE | *choice of* ♥ ♥ ♥ ♥

“HEART BEET” SALAD

roasted beets, herbed goat cheese mousse, beet root puree, pistachio crumbles, micro greens

TAITTINGER, BRUT RESERVE CHAMPAGNE | 16 GL

PASSION FRUIT ORANGE SALMON TARTAR

pink peppercorn foam, dill, parmesan tuile, micro greens

WHISPERING ANGEL, ROSÉ | 15 GL

♥ ♥ MATCH MADE IN HEAVEN | *choice of* ♥ ♥

MANILA CLAMS & SAUSAGE

fennel, curry broth, red chili oil, micro greens, garlic bread

LA FIERA, PINOT GRIGIO, PINOT GRIGIO | 11 GL

GORGONZOLA CRUSTED FILET MIGNON

white chocolate parsnip celery root purée, grilled broccolini, pomegranate, demi glaze

AUSTERITY, CABERNET SAUVIGNON | 12 GL

♥ ♥ ♥ ♥ INDULGE | *choice of* ♥ ♥ ♥ ♥

FRENCH TRIPLE CHOCOLATE MOUSSE

layered dark, milk and white chocolate mousse, fresh raspberry

TAITTINGER, BRUT RESERVE CHAMPAGNE | 16 GL

SALTED ALMOND CHOCOLATE TART

almond oats crust, salted chocolate ganache,
chocolate and raspberry sauce

SANDEMAN RUBY PORTO | 11 GL



**3 COURSES
\$39
PER PERSON**