



Valentine Menu
(\$75)

Regional Canapé Assortment

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First Course

Celeriac truffle soup
parsnip chips

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Gallican style sea soup
squid, mussel & prawn
delicate saffron fennel broth

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Endive apple salad with candied pecans
house made Labneh cheese

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Second Course

Pan seared weathervane scallops
champagne beurre blanc with crisp leeks

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Berenjena con queso
pan fried layers of eggplant
and aged Manchego cheese

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Fesenjun deconstruction
sliced organic chicken breast
toasted walnut puree and pomegranate
pressed yogurt

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Main Course

Chermoula rubbed rack of lamb,
Israeli couscous tabouleh
with caraway seed studded yogurt

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Chia seed crusted filet of fresh ling cod
wild sea tiger prawns
carrot & courgette ribbons

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Basque style albacore tuna
baked tomato and capers,
potato bravas & marinated squid

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Dessert

Dessert duo plate
creamy decadent duo for him and her to share