



# Valentines Day Menu

Amuse Bouche

## Starters

Carpaccio of Red Local Prawns

*Avocado, Red onion and Lime Salsa/ Prawn*

*Shell Dusted Croûte*

Or

Duo of Roasted Pumpkin and Suede Soup

*Powdered Nori/ Toasted Coconut Flakes*

Or

Home Made Ravioli of Local Rabbit

*Spring Onions/ Roasted Cherry Tomatoes/ Sage Butter*

## Main

Flat Grilled Fillet of Brown Meagre

*Sautéed Garlic Spinach/ Creamed Roasted Leeks*

Or

Sous Vide and Pan Roasted frenched Rack of Lamb

*Seasonal Vegetable Millefeuille/ Smoky Single Malt Jus*

Or

Duo of Milk Fed Veal Tenderloin and

Grilled Scottish Lobster

*Chive and Lemongrass Sauce/ Asparagus Gratin*

## Dessert

Duo of White Chocolate Tart and Strawberry Mousse

€ free parking in Portomaso Car Park

€ 60.00 per person