



Valentine's Day

Amuse Bouche

Starters

Strozzapreti Lamb Shoulder Ragù
Rich Tomato Sauce / Red Wine

Or

Local Red Praun Risotto

Carnaroli Rice / Bisque / Mascarpone / Chive Oil

Or

Goat Cheese fritters

Beetroot Purée / Caramelised Parsnips / Roasted Pecans

Main Course

Oven Baked Fillet of Seabass
Wilted Spinach / Lemon Velouté

Or

Sous Vide Veal Ribeye
Sweet Potato Thyme Mash / Thyme Jus

Or

Pan Seared Duck Breast
Orange / Bok Choi / Honey / Soy Reduction

Dessert

Strauberry & Coconut Mousse
Almond Tuile / Chocolate Ice Cream