



# Valentine's Menu

3 course meal - \$80 per guest

## Appetizer

### SHRIMP BISQUE

Brandy Whipped Cream, Chili Pepper Oil, Herb Crostini

or

### SMOKED DUCK AND GOAT CHEESE SALAD

Organic Greens, Toasted Walnuts, Roast Beets,  
Grapes and Blood Orange Vinaigrette

or

### TRUFFLED MUSHROOM BRUSCHETTA

Tomato And Olive Chutney, Herb And Garlic Baguette,  
Shaved Reggiano, Truffle Oil

## Main Course

### BEEF SHORT RIB BOURGUIGNON

Slowly Braised In Pinot Noir, Provence Vegetables And Herbs,  
Roast Fingerling Potatoes, Crispy Fried Onions

or

### SEARED CHILEAN SEA BASS

Butternut Squash Puree, Grilled Asparagus, Cherry Tomato,  
Fennel, Lemon Herb Vinaigrette

or

### PAN SEARED DUCK BREAST

Nutmeg Whipped Potatoes, Seasonal Vegetables,  
Pineapple Ginger Chutney, Port Wine And Orange Gastrique

## Dessert

### RED VELVET SPONGE

Coconut Pecan Filling, Coconut Crème Anglaise, Choc Décor

or

### DARK CHOCOLATE CAKE

Filled With Mocha Mousse, Berry Compote

