

VALENTINE'S DAY DINNER

\$145 PER PERSON

ARRIVAL DRINK

Strawberry Champagne Spritz
Strawberry Gin | Aperol | Rose Champagne |
Strawberry Soda

SNACKS

House Baked Brioche | Cultured butter | Smoked
Salt

Crème Fraiche | Black River Caviar | Jamon Iberico
Crisps GF/DF

Martini Olives GF/DF/VG

APPETISERS

Appellation Oysters | Champagne Sorbet | Caviar
GF/DF

Duck Liver Parfait | Blueberries | Sourdough
Crumpet

Whipped Jersey Curd | Roasted Persimmons | San
Danielle Prosciutto GF

CHOICE OF MAIN

Wagyu Beef Tenderloin | Oxtail Ragu | Portobello |
Café De Paris Hollandaise GF

Glacier 51 Tooth Fish | Braised Leek | Smoked Caviar
Velouté GF

Pan Roasted Cauliflower | Tom Berries | Smoked
Almond | Woodland Sorrel GF/DF/VG/N

DESSERT

Heart & Soft

Burnt Butter Cake | Grilled Pineapple | Chocolate
Cremeux | Cocoa Nib Crumble | Preserved Cherry
Consommé | Chocolate Sorbet