



valentine's day menu

act one

ahi tuna tartare | avocado, tangelo, teriyaki reduction, micro cilantro, fresh wasabi

caprese | kumato tomato, burrata, micro basil, pesto, balsamic reduction, parmesan crisp *v, gf*

bruschetta | house-made ricotta, lavender, half moon bay honey, wild rocket *v*

lamb riblets | grilled, with lemon and oregano *gf*

caesar's lover | castelfranco, focaccia breadcrumbs, manchego, shaved asiago, white anchovy

garden of eden | radicchio la rosa del Veneto, shaved fennel, blood orange, pistachio,
grana padano, condimento, fleur de sel *vg*

act two

filet mignon | haricot verts, potatoes manchego, cabernet demi glaze, chef blend mushrooms -
port finish

lamb chops | pistachio & herb crusted, honey mustard roasted baby carrots, potato puree *gf*

seared day boat scallops | wasabi mashed potato, green garlic, soy ginger
reduction, micro cilantro, daikon sprout

porcini gnocchi | porcini mushroom, tartufatta, sage, brown butter, grana padano,
white truffle oil *v*

stuffed petrale sole | tiger prawns, ricotta, scallions, white asparagus, leeks, beurre blanc *gf*

lasagne | layers of pasta, tomato meat ragu, mushrooms, ricotta, mozzarella

lady juliet linguine | roasted tomato, kalamata olives, basil, capers, almond ricotta *vg*

act three

70% dark chocolate fondant | strawberry gelato, frango mint chocolate truffle *gf, v*

lavender crème brulee | garden apothecary infused lavender, chantilly cream, butter cookie *gf, v*

first kiss | coconut sorbet, amarena cherries, raspberries, grand marnier *vg*

90 per person excluding tax and gratuity

