

Valentine's Day set menu

Amuse bouche

Pan Seared Foiegras, Fig Compote on Toasted Brioche, Raspberry Gastrique

Starters

Cappuccino of Wild Mushroom, Lavender Foam

Main Courses

Grade 5 Wagyu Fillet, Purple Potato Puree, Medley of Baby Vegetables, Red Wine Jus (A)

Or

Canadian Fresh lobster, Buttered Leeks, Sweet Corn Puree, Bisque Beurre Blanc (A)

Or

Homemade Ricotta & Baby Spinach Ravioli, Creamy Wild Mushroom Ragout (V)

Desserts

Endless Raspberry With 64% Dark Chocolate, Hazelnut Dacquoise, Salted Raspberry Spheres, Caramel Jelly

Petite Fours and Chocolate