



VALENTINE'S MENU

STARTERS

BERRIES & BLUE 10

mixed greens, shaved fennel, citrus supremes, mixed berries, champagne vinaigrette

CAESAR 9

traditional, grit croutons

SHE CRAB SOUP 9

sherry, lump crab

SEARED SEA SCALLOPS 9

asparagus risotto

ENTREES

TRUFFLE SEARED FILET MIGNON 30

garlic mash, broccolini, cabernet demi

NEW ZEALAND LAMB 36

half rack of lamb, white bean cassoulet, cabernet demi

BUTTER POACHED LOBSTER TAIL 28

roast asparagus, wild mushroom risotto

PAN SEARED ROCKFISH 28

sweet potato puree, roast broccolini, lobster butter

DESSERTS

MOLTEN LAVA CAKE 8

SHORT BREAD & WARM STRAWBERRIES 8

FRESH FRUIT TART WITH LEMON SABAYON 8