



Valentine's Day

To being

Pumpkin | Foie Gras

Taster

Dill cured salmon tartar | Sous vide salmon |
Compressed pickled cucumber | Cinnamon
Infused cherry tomato | Soft boiled quail egg with
fennel green apple gazpacho

Pairing: Church Road Sauvignon Blanc

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Truffle hinted white onion cappuccino with
parmesan mousse on crispy croute

Entree

Pan seared scallop | Prawn mousse | Cauliflower
purée | Crustacean bisque | Champagne foam
with aged dill oil

Pairing: Saint Clair Chardonnay

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Pimento raspberry and pink pepper

Main

Slow cooked lamb loin | Mushroom duxelles and
fermented yellow mustard | Passion fruit and
honey poached carrot | Burned eggplant and feta
roulade | Lamb ragu with parmesan potato espuma
| Earl grey tea jus

Pairing: Fickle Mistress Pinot Noir

Dessert

Valrhona chocolate bar | Hazelnut streusel |
Oxidized berries | Rhubarb soup | Passion fruit
foam | Greek yoghurt ice cream

