



VALENTINE'S DAY



first course



OYSTERS

CUCUMBER & GREEN APPLE MIGNONETTE, CANDIED
HIBISCUS, DILL OIL

HAMACHI CRUDO

YUZU KOZO VINAIGRETTE, PUFFED WILD RICE, CHILI
OIL, WINTER CITRUS

CHARRED LEEK

STRACCIATELLA, HAZELNUT DUKKAH, HERB OIL

RISOTTO

WILD MUSHROOMS, PARM CRISP



second course



TAR TAR

LOCAL RED STAG, SMOKED EGG JAM, PICKLED
MUSTARD SEEDS, SOURDOUGH

SCALLOPS

CAULIFLOWER PUREE, RAISIN & CAPER BEURRE NOISETTE,
HAZELNUTS

LOBSTER BISQUE

TARRAGON FOAM, GRUYERE GOUGÈRE

WINTER CHICORY

CASTELFRANCO, RADICCHIO, ROASTED FIGS, GORGONZOLA
DOLCE, CANDIED WALNUTS, POMEGRANATE VINAIGRETTE



main course



FILET MINION

POMMES PAVE, CHARRED BROCCOLINI, BONE MARROW
BORDELAISE JUS

HALIBUT

SAFFRON & MUSSEL BEURRE BLANC, FONDANT
LEEKs, SMASHED PEAS, MINT

DUCK

HONEY AND LAVENDER GLAZED BREAST, PARSNIP
MOUSSELINE, ROASTED HEIRLOOM CARROTS, SOUR
CHERRY PORT REDUCTION

CAULIFLOWER STEAK

HARISSA MARINATED, HUMMUS FOAM,
POMEGRANATE, PINE NUTS, WINTER CHIMICHURRI



dessert course



PAVLOVA

PASSION FRUIT, COCONUT CHANTILLY, MACERATED
STRAWBERRIES

CHEESE & HONEY

HONEYCOMB, COMPOTE, SEEDED CRACKERS

CHOCOLATE MOUSSE

SMOKED SEA SALT, COFFEE WHIPPED CREAM

FROZE SORBET