



Valentine's Day Menu 2019

**Champagne and Caviar Dreams**

**Salad**

Organic figs, Prosciutto, Buffalo Mozzarella, Purple Basil, Balsamic Caviar, Lemon Honey Emulsion

**Appetizer**

***Choice of One***

**Salmon en Papillote**, Champagne Lemon Broth, Tarragon, Tomato, and Orzo Pasta

**Seared Hudson Valley Duck Breast**, Rosemary Champagne and Chanterelle Mushrooms Risotto

**Pasta**

Lobster and Smoked Caviar **Cavatelli**

**Entrée**

***Choice of One***

**6oz Mishima Wagyu Block Cut Rib Eye**, Smashed Buttered Fingerling Potatoes, Truffle Caviar Pearls

**Seared Kurobuta Pork**, Cauliflower Cream, Roasted Cauliflower with Hazelnut, Raisins and Champagne Foam

**Roasted Halibut** with Royal Osetra Caviar Cream, Charred Carrots, Celery and Pistachio

**Dessert**

Coconut and Strawberry **Pana Cotta**, Fresh Berries, Champagne Sorbet

1<sup>st</sup> Seating 5pm- 7pm \$98++ (*there is a 2 hour seating limit*)

2<sup>nd</sup> Seating 8pm onwards \$119++ Includes welcome glass of Champagne