



**Valentine's
Weekend Menu
February 11th-14th
\$55 PER PERSON**

1st course

Roasted and shaved beets salad, blood orange, gorgonzola dulce and toasted hazelnuts

2nd course

Tempura oysters and shrimp, yuzu and shiso chimichurri

3rd course

Pan seared barramundi, marcona almond crust, melted leeks and prosciutto

or

Herb roasted petite filet, crispy potato, fig and foie gras butter

4th course

Dark chocolate mousse, blood orange gelee and smoked sea salt tuille