

Valentines Day 2012

February 10th-14th

hay smoked oysters, preserved lemon mignonette

or

wild mushroom vol au vent

poached farm egg, frisee & red wattle bacon

or

wild arugula, slow roasted grapes, chevre & aged balsamic

beef tenderloin, boulangere potatoes & parsnip chips

or

red snapper paella, littleneck clams & chorizo

or

sweet potato agnolotti, mascarpone & pepitas

ugly pug chocolate cake, milk chocolate ganache

or

apple-cranberry pie, crème fraiche ice cream

\$75 per person
includes a glass of bubbles