

## APPETIZERS

### CITRUS-CURED HAMACHI CRUDO

Pink grapefruit, blood orange, yuzu kosho vinaigrette, avocado mousse

### BUTTER-POACHED LOBSTER RISOTTO

Black rice, champagne beurre blanc, chives, lemon zest

### BURRATA & STRAWBERRY CAPRESE

Basil oil, aged balsamic pearls, strawberry-basil balsamic, pink peppercorn, arugula, toasted sourdough

## ENTRÉES

### FILET MIGNON AU POIVRE ROSE

Truffle pomme purée, roasted baby carrots, brandy peppercorn cream

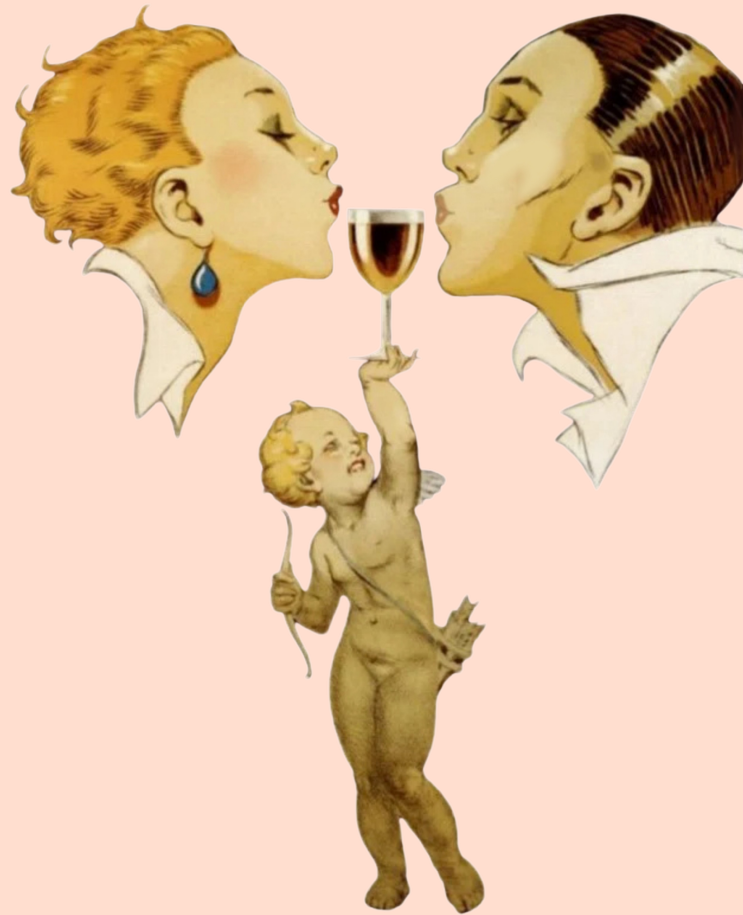
### CHAR SIU CONFIT DUCK LEGS

Celery root-cauliflower-parsnip purée, char siu glaze, citrus pistachio gremolata

### LOBSTER & RICOTTA RAVIOLI

Saffron cream, confit tomato, crispy basil, aged Parmigiano-Reggiano snow

# TIMBR



# VALENTINE'S DAY

## DESSERTS

### DARK CHOCOLATE LAVA CAKE

Raspberry coulis, vanilla bean gelato

### STRAWBERRY ROSE PANNA COTTA

Champagne gelée, almond crumble

### PASSION FRUIT PAVLOVA

Coconut cream, mango pearls, lime zest

## ENHANCEMENTS

not included

Champagne flight (upgrade option)

Caviar / luxury bite add-on

Two specialty Valentine's cocktails

Elevated non-alcoholic Valentine's mocktail

Select discounted Champagne & bubbles

125pp menu subject to change