

## VALENTINE'S MENU

3 COURSE PRIX FIXE \$49PP | HALF BOTTLE CHAMPAGNE SPECIAL \$30

### FIRST

#### Beet & Caramelized Pear Carpaccio

*bleu d'auvergne, candied walnuts, mint lemon dressing*

#### Maple Glazed Bounty Hill Farm Pork Belly

*cider brined pork belly, chianti risotto, pickled cabbage, grana padano*

#### Charred Atlantic Octopus Salad

*tangerine glaze, arugula, bulls blood*

### SECOND

#### Truffle Spaghetti

*house made pasta, french black truffle, morel mushrooms, white wine, parmesan*

#### Pan Seared Pacific Skate

*roasted fennel and tarragon confit, kalamata olive tapenade*

#### Braised Colorado Lamb Shank

*celery root purée, roasted cherry tomatoes, pee wee potatoes, lamb bacon, red wine lamb jus*

### THIRD

#### Almond Cake 13

*tunisian apricot compote, almond tuile, caramel, whipped cream*

#### Flourless Chocolate Cake

*chocolate ganache, raspberry coulis*

#### Vanilla Bean Crème Brûlée

*tahitian vanilla, mixed seasonal berry*

EXECUTIVE CHEF CHARLES LYONS