

VALENTINE'S DAY TABLE D'HÔTE

FEBRUARY 10—15

\$95 for 2 people

APPETIZER

Homemade foie gras marinated in aged rum, apple compote jelly, truffle mayonnaise and caraway seed brioche

MAIN

Ballotine of sole, lobster, and spinach wrapped in kale, bisque-style carcass jus, beetroot potato pressé, and root vegetable chips 

DESSERT

Moist sweet potato brownie with cocoa coulis