

Valentines Day

Appetizer:

Baked Brie

Baked Brie encroute with fig compote and toasted crostini

Interlocking Prawns

Jumbo Prawns interlocking over a Sticky Rice Cake surrounded by a Pineapple Guava emulsion and finished with Micro Greens

Soup:

Roasted "Love Apple" (tomato) Soup

finished with a touch of Basil crème Fraiche

Salad:

Baby Field Greens

tossed in a Lavender Honey vinaigrette with Port Wine Kissed Figs and Lychee Nuts finished with Goats Cheese and toasted Pecans

Belgian Endive & Bibb Lettuce Salad

Boston Bibb Lettuce & Belgian endive, with toasted pistachios, candied lemon peels in a mustard vinaigrette

Entree:

Chipotle Seared Duck Breast

over a Roasted Root vegetable Risotto finished with a Blackberry Foie Gras Reduction and a Fennel-Apple Slaw

Chargrilled Filet Mignon

paired with Fingerling Potato and Applewood Smoked Bacon Hash, Grilled Asparagus and a Brandy-Cherry Demi Glace

Pepper Seared Halibut

over a Goats Cheese Polenta Cake and Ginger-Beet vinaigrette topped with a Spiced Pear and Walnut Compote

Dessert:

With glass of Moscato dessert wine or glass of champagne

Chocolate Mousse "Martini"

served with a Champagne Whipped Cream and a Chocolate Heart

Fresh Berries in Cream

Luscious, fresh berries drizzled with tupalo honey in fresh, thick cream

\$52.50 per person