



Valentine's Day DINNER

Elevate your dining experience with a curated wine pairing for \$40 per person.

FIRST COURSE

Cream of Roasted Pepper & Tomato (V)

Hand-torn croutons, basil oil

Wine pairing: Matua Sauvignon Blanc

SECOND COURSE

Glazed Cherry & Fresh Arugula (V, GF)

Watermelon radish, seasoned Greek yogurt, heirloom tomatoes

Wine pairing: Gérard Bertrand Côte Des Roses Rosé

THIRD COURSE

Virgin Mojito Granita (VG, GF)

Fresh mint, fresh lime

FOURTH COURSE

Barolo Braised Veal Osso Buco (DF)

Risotto Milanese with spinach,
garlic confit & preserved
lemon gremolata

\$85 per person

Wine pairing:
Oyster Bay Merlot

Chicken Supreme

Green peppercorn demi cream
sauce, Lyonnaise potato puree,
glazed carrots

\$70 per person

Wine pairing:
Haywire Pinot Gris

Stuffed Conchiglie Pasta (V)

Acorn squash, spinach,
caramelized onion, tomato
sauce, basil crisp

\$60 per person

Wine pairing:
La Linda Chardonnay

FIFTH COURSE

Peach & White Chocolate Pavlova Swan

Pavlova, peach curd, peach compote, whipped white chocolate ganache, vanilla sponge

Wine pairing: Inniskilin Vidal Ice Wine

V - Vegetarian | VG - Vegan | GF - Gluten free | DF - Dairy free

Vegetarian options are available for all courses. Prices do not include tax and gratuity.

The regular menu will not be served on February 14th.