

Valentine's Set Menu

STARTERS

Seared Scallops

sweet corn purée, chili oil, micro greens

-OR-

Beet Carpaccio

*roasted beets, whipped goat cheese,
pistachio, citrus vinaigrette*

MAINS

Lobster Ravioli

*lobster filling, tarragon butter sauce
with lemon & white wine*

-OR-

Smoked Peach Pork Loin

*smoky peach glaze, crispy prosciutto, roasted
fingerling potatoes & grilled broccolini*

DESSERTS

Crème Brûlée Trio

vanilla, chocolate & raspberry trio

-OR-

White Chocolate Raspberry Tart

white chocolate ganache, fresh raspberries

Prix Fixe Menu

\$150 per couple