

Valentine's Rendezvous



Dinner

Menu

bosk

APPETIZER

Caviar Cone

Sevruga Caviar | Chive Cone | Potato Crème Fraiche

Or

Foie Gras Crostini

Foie Gras and Chicken Liver Mousse / Brodflour Sourdough |
Quince Mostarda | Sage | Baco Vinegar

Or

Citrus Fennel Salad (V, GF, N)

Poached Cookstown Fennel | Blood Orange | Watercress |
Ricotta Salata | Spiced Pistachio | Lemon and Basil Emulsion

Or

Lobster Bisque

East Coast Lobster | Pernod | Brioche Croutons |
Potato and Celery Salad | Chive | Crème Fraiche

ENTRÉE

Fogo Island Turbot (GF)

Pan Seared Turbot | Zucchini Ribbon | Sea Asparagus |
Charred Pearl Onion | Swiss Chard | Tarragon Buttermilk Dressing

Or

Hudson Valley Duck Breast (GF)

Dry Aged Duck Breast | Black Trumpet Mushrooms |
Parsnip Cream | Salsify | Blackberry Gel | Spiced Jus

Or

Cookstown Beet Pasta Crown (V, N)

Beet and Ricotta Filled Pasta | Vermouth Butter Sauce |
Pickled Beet | Roasted Beet | Walnut Crumb

Or

Slow Cooked Wagyu Short Rib (GF)

Celeriac Purée | Shaved Celery | Leek and Potato Hay |
Pickled Carrots | Red Wine Jus

DESSERT

Milk Chocolate Heart (N)

Passionfruit Curd | Milk Chocolate Mousse | Hazelnut Sponge

Or

Rose

Vanilla Sponge | Rose Whip Ganache | Crab Apple | Lychee

\$135 per person

V - Vegetarian | N - Contains Nuts | GF - Gluten Free

*All prices are exclusive of service charge, tax and gratuity.

*Please let our colleagues know if you have any food allergy or special dietary requirement.

Our produce and cuisine is "Rooted in Nature", featuring the finest local and seasonal ingredients. 