

MIDA VALENTINE'S 2018 MENU

Four Course Tasting - \$57/person

Wine Pairings - \$34/person

Romance- \$0

Oyster Supplement - \$18/ half dozen

Prawns Supplement - \$MKT Price

Starters (to share)

ANTIPASTI

local charcuterie, persimmon,
frico, all the snacks

GRAIN SALAD

wheat berries, trout roe, citrus

ARANCINI

Risotto, fontina cheese, crushed tomato

add - Supplement \$18/half dozen

OYSTERS

caviar, lemon confit

Secondi

TORTELLINI D'AMORE

winter vegetables, onion broth, kombu

or - Supplement \$MKT PRICE

HAWAIIAN PRAWS

kaffir lime, citron glaze

Entrée (choice of)

ARCTIC CHAR

swiss chard, wild mushrooms, lemon

or

SPELT RISOTTO

parsnip, persimmon, pumpkin seeds

Sweets

CHOCOLATE DECADENT CAKE

love

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. ASTERISK ITEMS* CONTAIN RAW OR UNDERCOOKED INGREDIENTS. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS. °° ITEMS CONTAIN NUTS.