

VALENTINE'S DAY AT BANK



Appetizer

corn goat cheese soup, brown butter mushrooms, shrimp 11

oyster trio, cucumber and cilantro mignonette 14

pan seared scallops, creamy leek emulsion, buttery caviar quenelle 16

pan seared foie grass, mini potato au gratin, escarole salad, dried cherry vinaigrette 18

Second Course

lobster salad, mango vinaigrette 18

oysters in the half shell, pomegranate gelee, crème fraiche, caviar 18

watermelon & red onion salad, pickled shrimp, jalapeno vinaigrette 16

lamb ragout, pappardelle, pecorino romano 18

Third Course

grass fed new york strip, roasted polenta cake, forest mushroom bordelaise 38

rosemary marinated rack of lamb, vegetable ragout 38

chilean sea bass, miso soy glaze, vanilla braised bok choy, shitake mushrooms 36

creamy shrimp risotto, golf prawns 30

vegetarian wellington, grilled vegetables, sauté kale, goat cheese 22

Dessert

passion fruit crème brulee 9

cinnamon apple puff pastry, sea salt caramel, vanilla ice cream 9