

EVE'S VALENTINE'S MENU

\$60

1ST COURSE

CRAB & CUCUMBER ROLL
WASABI TABIKO - YUZU PONZU - MICRO CILANTRO

OR

PANCHETTA WRAPPED PRAWNS
REDUCED BALSAMIC - HOUSE MADE SAMBAL

OR

HOUSE MADE BURRATA
IBERIA HAM - BURNT TOMATO - BASIL CHIFFONADE

2ND COURSE

RISOTTO
WILD MUSHROOM - THYME - REGGIANO - TRUFFLE

3RD COURSE

PAN ROASTED CHILEAN SEABASS
CITRUS - JALAPENO - RADISH - PEA SHOOTS - BASMATI

OR

GRILLED FILLET MIGNON
STEAK FRIES - ROASTED MUSHROOMS - AU POIVRE

OR

RACK OF LAMB
OLIVES - DEJON - STEWED KALE - POLENTA

OR

POACHED LOBSTER
CHIPOTLE - LIME - MOFONGO - ASPARAGUS

DESSERTS TO SHARE

TRIPLE CHOCOLATE DECADENCE
RED FRUIT COULIS - COFFEE CARAMEL

THE ELVIS

PEANUT BUTTER MOUSSE - CANDIED BACON - BANANA CREAM