

NICKEL & DINER

Valentines Day Menu 75pp

— AMUSE-BOUCHE —

(choice of one)

Beausoleil Oyster Green apple mignonette
Pumpkin Curry Soup (v) Roasted Brussels sprouts, pecans, coconut

— FIRST COURSE —

(choice of one)

Salmon Tartare Lavash cracker, Meyer lemon aioli, watermelon radish
Beef Carpaccio Scallion, ponzu, spicy mustard
Beet and Celery Root Salad (v) Hazelnut vinaigrette, chicory, fresh horseradish

— SECOND COURSE —

(choice of one)

Black Truffle Gnudi Lobster velouté, ricotta, wild mushrooms
Spicy Prawn a la Plancha Grapefruit confit, mango, bok choy

— THIRD COURSE —

(choice of one)

Crispy Skin Duck & Foie Gras Parsnips, chestnut, kumquat
Arctic Char Confit Coconut oil, yucca, mandarin, dill pollen
Filet Mignon "Au Poivre" Served rare, pickled chilis, crispy potatoes and leeks
King Trumpet Mushrooms (v) Toasted garlic oil, stir fry of cabbage and soba noodle

— DESSERT —

(choice of one)

Chocolate Crèmeux Orange, peanut brittle, chocolate mousse
Roasted "Banana Split" Rum, caramel ice-cream, almond crumble