

# Valentine's Specials

## TO START

### SNOW CRAB BISQUE

Tomato, red wine, herbs, garlic, cream, & toasted baguette

16

### OCTOPUS CEVICHE TOSTADA

Avocado cremeux, macha salsa, octopus confit, corn tortilla

21

### SCALLOPS AGUACHILI

3 Hokkaido U/15 scallops served in a pomegranate, orange & lemon broth, orange segments, coriander, cucumbers, serrano slivers, & sesame seeds

22

## TO SAVOUR

### RACK OF LAMB

Rosemary dijon rub cooked to medium rare served with a red wine reduction sauce, roasted garlic red jacket mashed potatoes, seasonal vegetables

59

### POACHED LOBSTER TAILS

Two 3.5oz. tails poached in butter, white wine, garlic, lemon & saffron dressed in roasted cherry tomatoes & served with a toasted baguette

61

### DUCK A LA ORANGE

Brined in apple cider, juniper berries, peppercorns, cinnamon, & herbs, cooked medium rare, & served with an orange red wine reduction, mashed potatoes, & seasonal vegetables

49

## SWEET FINALE

### BAKED ALASKA

Cherry gelato with chocolate sponge cake covered in toasted marshmallow meringue

16