



Valentines Menu 2021
February 11th, 12th, 13th, 14th

Aphrodisiacs, named after the Greek goddess of love, Aphrodite, are foods said to spike your sexual desire. This menu is created with ingredients to put you in the mood. The rest is up to you!

The Lover's Oyster Platter

Fresh Kusshi with Cucumber & Apple Mignonette, Miso & Scallion Baked Oyster

2019 Unsworth Charme de l'ile

Beet Cured Salmon

Raspberry Macaron, lemon Cream Cheese, Candied Jalapeno, Local Greens

2019 Synchromesh Storm Haven Riesling

Lobster Bisque

Blood Orange, Poached Lobster, Fennel, Curry & Vanilla Oil

2017 Lock & Worth Semillon

Duck

Fig & Confit Duck Pithivier, Truffle & Honey Glazed Duck Breast
Asparagus & Morel Ragout, Foie Gras & Pistachio Jus

2018 Rathjen Cellars Pinot Noir

Chocolate Cake

White Chocolate Ganache, Crème Anglaise, Raspberry Coulis

Crème De Cassis Cocktail

\$95 for food
\$35 for wine pairing



Valentine's Vegetarian Menu 2021

February 11th, 12th, 13th, 14th

Miso & Orange Baked Tofu

Radish, Cucumber & Pickled Ginger Salad

Unsworth Charme de l'île

Beet Cured Vegan Smoked Salmon

Chickpea Macaron, Vegan Cheese, Candied Jalapeno

2019 Synchromesh Storm Haven Riesling

Roasted Butternut Squash & Apple Soup

Nutmeg Cream, Sous Vide Apples & Herb Oil

Sea Cider Witch's Broom

Asparagus

Wild Mushroom Pithivier, Confit Garlic & Artichoke Puree, Red Wine
Poached Shallots

2019 Anthony Buchanan

Chocolate Cake

White Chocolate Ganache, Crème Anglaise, Raspberry Coulis

Crème De Cassis Cocktail

\$85 for food

\$35 for wine pairing