

BAR **MEETS** **GRILL**

VALENTINE'S DAY MENU

COURSE ONE

Choice of

Burrata with Strawberry & Balsamic

Burrata layered with Warm Roasted Strawberries & Aged Balsamic,
finished with Basil Oil, & Crostini

Roasted Tomato Bisque

Roasted Tomato blended with Velvety Vodka Cream Bisque,
finished with Herb Oil & Focaccia Crouton

COURSE TWO

Choice of

Scallop & Short Rib Duo

Seared Domestic Scallops & Braised Short Rib presented with Parsnip Puree,
Crisp Shallots & Pomegranate Reduction Sauce

Barramundi a La Valentine

Pan Roasted Barramundi Sea Bass in Champagne Beurre Blanc served with
Lemon Mascarpone Risotto & Shaved Fennel, Pink Peppercorn, Lemon Oil

Truffle Mushroom Wellington

A flaky Puff Pastry filled with Roasted Wild Mushroom Duxelles, Rainbow
Chard, Toasted Walnuts, Mushroom Demi & Winter Herb Salad

COURSE THREE

Dessert for Two

A Playful Elegant sharing of Chocolate Passon fruit Macarons, in house
Marshmallow, Seasonal Berries, Pate De Fruit, & Chocolate Sauce

\$95 Per Person