



*Valentine's Day Celebration 2020*  
*Friday 2.14, Saturday 2.15 & Sunday 2.16*

*Special Menu Addition - complete three-course dinner - \$60 per person*

*First Course*

**Roasted Oysters** *with parmesan and bacon*

OR

**Goose Liver Pâté** *cider-cured onion, caramelized apple, crostini*

~ à la carte 15. ~

*Main Course*

**Pan-Seared Scallops**

*English pea risotto, white asparagus purée,  
preserved lemon, saffron beurre blanc*

OR

**Filet of Beef with Blue Cheese Gratin**

*truffle mashed potatoes, asparagus spears, port wine reduction*

~ à la carte 40. ~

*Dessert*

**Midnight Chocolate Torte**

*fresh berries, hazelnut crumble, crème anglaise*

~ à la carte 9. ~

