

# *Valentine's Day Set Menu*

Tuesday 14<sup>th</sup> February 2012

~ Glass of bubbles on arrival~

## *Amuse bouche*

Beetroot and crème fraiche "ice cream cones"

Steamed oyster vichyssoise, avruga caviar and chervil

## *Entrees*

½ dozen local scallops, cauliflower cream, PX spiked raisins and toasted pinenut crumble

Pork belly and crackling, chorizo, whitebean and tomato casoulette, lemon thyme gremolata

Wild mushroom panna cotta, steamed asparagus, buffalo milk haloumi, poached hens egg

## *Mains*

Linley valley pork saltimbocca, pan juices, jamon serano, potato galette, roasted ratatouille

Fillet of Goldband snapper, nage of local shellfish and confit fennel, 2 bouillabaisse sauce

Char grilled skirt steak, herbed croquette, avocado and corn salsa, habanero mayo

Mushroom pithivier, petite Mediterranean vegetables, truffle vinaigrette

## *Desserts*

Iced honey, poppy seed and Cointreau semi fredo, macerated citrus fruits and saffron jelly

Good old fashioned sugared strawberries with thick cream

Flourless chocolate cake, poached rhubarb and pistachio meringue

\$90 per head

