



Valentine's

DINNER MENU

BLUE POINT OYSTERS

served with the traditional condiments

or

LOBSTER SALAD

with avocado, onions, mango & vinaigrette dressing

or

BURRATA MOZZARELLA

with cherry tomatoes, olives, thyme, oregano &
extra virgin olive oil



STRAWBERRY SORBET



SURF & TURF

grilled 8oz beef tenderloin with peppercorn sauce
broiled local guinea chick with drawn butter

or

CHICKEN "ROLLATINO"

chicken breast filled with sautéed spinach & goat's cheese
pan-fried in panko breadcrumbs & served on a
mushroom cream sauce

or

SALMON

panko & herb crusted salmon served on saffron cream sauce
with seasonal vegetables & potatoes

or

RACK OF LAMB

baked rack of New Zealand lamb served with mint gravy,
seasonal vegetables & truffle mashed potatoes

or

PORCININ MUSHROOM RISOTTO

with black summer truffles



APPLE CREPE

served with vanilla bourbon sauce

or

TIRAMISU

traditional Italian coffee cake with mascarpone cheese & ladyfingers

\$125.00 per person

a 17% service charge will be added to your bill