



VALENTINE'S DAY

Menu

STARTERS

SMOKED WHITE FISH SPREAD -GF

bacon, radish, crackers

FRENCH ONION SOUP

caramelized onions, savory beef stock, crouton, gruyere

SPINACH SALAD -GF

strawberry, feta, candied pecans, pickled red onion, balsamic vinaigrette

MUSHROOM TOAST

roasted wild mushrooms, walnut aioli, montamore cheese, red onion marmalade, herb ciabatta, EVOO, balsamic reduction, smoked sea salt

ENTREES

BEEF SIRLOIN BAVETTE -GF

wild mushroom risotto, swiss chard, asparagus, chimichurri

BLACKENED SALMON

pearl couscous with vegetables, lobster bisque, scallion

ROASTED AIRLINE CHICKEN -GF

au gratin potato, haricot verts, sundried tomato & artichoke white wine cream sauce, crispy prosciutto

GOAT CHEESE POLENTA

vegetable ragu, pesto, pickled fresno, micro arugula, baguette

DESSERT

PASSION FRUIT CHAMPAGNE MOUSSE -GF

white chocolate champagne mousse, passion fruit, raspberry, almond cookie

CHOCOLATE CARAMEL LATTE CAKE

chocolate cake, salted caramel whipped ganache, coffee mousse, caramel sauce

Drinks

COCKTAILS

RASPBERRY VODKA MULE

tattersall vodka, chambord, ginger beer, lime 11

CLOVER CLUB

vikre gin, raspberry puree, lemon 14

BOURBON & JAM

bourbon, amaro, scotch, berry jam, lemon 15

FEATURED WINE

RIVAROSE SPARKLING BRUT ROSE

f/r 11/40

SPIRIT FREE

ISLAND BIRD

blood orange n/a aperitif, mint, pineapple, lime 7

