

# Valentine's Day Dinner

*Your romantic evening begins with a glass of bubbles*



## STARTER & AMUSE BOUCHE | TO SHARE

### **Focaccia**

*Served with whipped ricotta and thyme-infused honey*

### **NZ Natural Oysters (GF)**

*Black lumpfish caviar, champagne granite, chardonnay mignonette*

## APPETIZER | CHOOSE ONE

### **Signature Mediterranean Crab Cakes**

*Crayfish lemon mayonnaise*

### **Burrata with Charred Peach**

*Heirloom tomato, basil oil, and cherry compote (V, GF)*

## MAIN | CHOOSE ONE

### **Herb-Crusted Lamb Rump**

*Anchovy and truffle gratin potato, broccolini, creamy tzatziki, chimichurri, and herb jus*

### **Market Fish**

*Pan-seared fillet, champ mashed potato, roasted seasonal vegetables, and a dashi beurre blanc*

### **Baked Cauliflower Steak**

*Chimichurri, toasted almonds, and coconut curry drizzle*

## DESSERT | TO SHARE

### **70% Valrhona Chocolate Mousse**

*Orange chiffon, cherry compote*

# FISH