



VALENTINE'S DAY MENU

FIVE COURSE DINNER
Select one from each course

1st Course | Australia
Oysters Kilpatrick
Kangaroo Carpaccio
Cocktail: A Lovers Kiss

2nd Course | Australia
Kangaroo Skewers on the Barbie
Smoked Salmon and Mango Bilinis
Wine: Aviary Chardonnay

3rd Course | Italy
Saffron Arancini with Lobster Ragout and Basil Foam
Pappardelle with Porcini Mushroom Cream Sauce and Truffle Oil
Wine: Garolfoli Sangiovese

4th Course | Italy
Osso Buco with Risotto Milanese
Pan Seared Scallops with Saffron Risotto and Lemon Buerre Blanc
Wine: Chateau Les Carrelets Bordeaux

5th Course | England & France
English Bread Pudding with Strawberry Semifreddo
Chocolate and Raspberry Mille-Feuille with Pistachio Crumble
Cocktail: Chocolate Old Fashioned

Food Only: \$125 per person
With Beverage Pairings: \$175 per person