

Clifford Lyness ~ Cuisine
Kyle Christofferson ~ Cuisine

Valentine's Day

Amuse-Bouche

Smoked Gouda, Cherry Tomatoes, Prosciutto, Garlic Croutons, Basil Oil



Liquid

Veloute Of Curried Cauliflower, Charred Red Peppers, Sweet Peas, Crisp Shallots, Crème Fraîche, Cilantro



Pillow Talk

Ricotta Gnocchi, Pulled Duck Confit, Porcini Mushrooms, Grana Padano Shavings, Pine Nuts, Baby Arugula and Black Truffle Shavings



Granité

Kiwi-Lime Sorbet, Raspberry Glass, Cinnamon Hearts, Hinterland Sparkling



Voluptuous

Slow Cooked Halibut with a Citrus Crust, Sundried Tomato-Basil and Prawn, Risotto, Asparagus Spears
Tomato Confit

or

Smokin' Hot

Smoked Beef Tenderloin with Shiraz Sauce, Pipérade, Pulled Short Rib and Potato Stack, Maple Roasted
Carrots Parsnip, Green Beans

or

Love Bird

Seared Cornish Hen Breast, Clover Honey Glazed, Medjool Dates, Butternut Squash Purée, Saffron
Endives, Broccolini, Brown Butter Dust, Fried Sage



Sugar and Spice

Cinnamon and Sugar Dusted Apple Fritters, Fleur De Sel Caramel, Chocolate Ganache, Coffee
and Bailey's Ice Cream



Mignardise

Chocolate-Peanut Butter Mousse, Puffed Rice Crust, Candied Pecans

Coffee and tea

89.95 add wine flight plus 89.

Prices are exclusive of taxes and gratuities