

Valentine's Day

1st Course (DF)

Open Faced Grilled Octopus Ravioli
Fresh Basil, Lemon Gel, Squid Ink Tuile &
Arrabbiata Sauce

2nd Course

Lobster Salad (GF)
Shaved Asparagus & Fennel, Grapefruit
Supreme, Garlic Butter & Champagne Vinaigrette

3rd Course

Chicharrónes (GF, DF)
Avocado Puree, Mango Pico De Gallo & Micro
Cilantro

4th Course

Angus Beef Filet Mignon (GF)
Romanesco Broccoli, Creamy Parmesan &
Saffron Polenta

5th Course

Chocolate Mousse
Almond Pink Peppercorn Crumble,
Rose & Lychee Pearls, Raspberry
Sorbet

FEBRUARY

14

5-10 PM

Book your table Today!