



Valentines Day Dinner 2020

\$95 per person

Sparkling Wine

Amuse Bouche

Raspberries, Blue Claire Cheese & Bittersweet Cocoa Brittle

Balsamic Gel

Pecan "Granola"

Harbour House Micro Herbs

Ninja Radish

Chilled Kusshi Oyster Ravioli & Oster Beignet

Cuttlefish Aioli

Spicy Daikon Sprouts

Seaweed Wafer

Cucumber & Red Onion Tapenade

Black Leek Crusted Duck Breast

Celery Heart & Celery Root Confit

Duck Consommé

Pulled Leg

Frizzled Leek & Young Watercress

Frozen Watermelon Entremets

Chilled Orange Infused Black Tea & Vanilla Broth

Butter Poached Lobster & Seared Scallops

Abalone Mushroom

Creamed Parsnip

Shaved Anisette Salad & Salted Pear Vinaigrette

Red Beet Pearl CousCous

Corn Vanilla Bisque

OR

Lamb "Popsicle" Chop & Smoked Loin

Potato & Goat Cheese Gratin

Braised Fennel & Red Capsicum

Mustard Honey & Jerez Gastrique

Sweet Peas

Assiette of Chocolate

Dark Chocolate Pate

White Chocolate Cremetux & Snow

Milk Chocolate Gelato

Smoked Maldon Salt Caramel

Mignardises

Menu brought to you by:

Executive Chef: *Michael Deutsch*

Food & Beverage Director: *Levi Lubis*