



VALENTINE'S DAY MENU

70

Truffle Vichyssoise + Prosecco Cup



Gravlax Salmon, Beetroot, Clementine Mousse

Pan Fried Duck Liver, Brioche, Corn Cream, Pop Corn



Turbot Meuniere, Mashed Celery Root, Vanilla Salsify and Miso Sauce

Rack of Lamb Smoked with Rosemary, Green Asparagus, Jerusalem Artichoke and
Japanese Curry Strong Jus



Duet of Valrhona Chocolate and Raspberries, Tonka Cream



Sweets