



AVAILABLE FEB 14, 15 & 16







Main Course

HALIBUT

Pan-seared prosciutto wrapped halibut with a lemon dill caper sauce, served with herbed Boursin potato cake and charred broccolini

BUFFALO FILET

Peppercorn pomegranate glazed bacon wrapped buffalo filet, grilled asparagus on wild mushroom risotto 36

Dessert

MIXED BERRY TRIFLE

Champagne soaked lady fingers layered between berry compote and white chocolate mousse

10





