

## **valentines dinner**

### **appetizer**

a mezze of house marinated sicilian & ligurian olives, panfried pimento peppers, & liver parfait with pedro ximinez jelly & brioche

### **entrée**

shared

sugar cane, schnapper sticks, coriander, ginger, & rice wine dressing

salmon tartare bettle leaf

taste of oysters, two bays, apple jelly & avruga caviar

### **mains**

shared

kurobuta pork belly, 10 hour braised with pickled vegetables

whole local fish, lemon leaf wrapped, chargrilled, with a heirloom tomato salad

### **dessert**

choice of

a dessert assiete plate for two

cheese board, three local & imported varieties along with all the usual accompniments

### **tea & coffee**

\$95 per person

vegetarian options available with prior notice

menu may change slightly only due to product availability