

Valentine's Day 2018
4 course degustation

Danny's Artisanal Bread

Asparagus

warm cured asparagus, confit egg yolk, buffalo yogurt, black truffle [gf]
2014 chateau pey-bonhomme-les-tours, le blanc, semillon, sauvignon blanc,
bordeaux, france

King Fish

pan fried king fish, capers, lemon, parsley [gf]
2015 dauvissat pere & fils, chablis, burgundy, france

Sorbet

elderflower sorbet, champagne [gf] [df]

Angus Short Loin

charred angus short loin, potato mash, roasted butternut, bone marrow & black
pepper crust [gf]
2014 chateau mazeris, merlot, cab franc, canon-fronsac, bordeaux, france

Nougat Glace

pistachio & rose nougat glace, warm chocolate mousse, orange peel [gf]
les fleurs, gin, elderflower, violette, rose, lime, sparkling