



k i t c h e n & w i n e

## *Valentine's Day Package*

### **Lucky Oyster Rockefeller**

Sambuca, shallots, spinach, herbs, panko, parmesan

### **Wedge salad**

Iceberg lettuce, avocado, radish, red onion, pine nuts, double smoked maple glazed bacon, gorgonzola crumble

### *Choice of Entrée*

### **Pan-seared Scallops**

Creamy celeriac purée, sautéed beech mushroom and asparagus, citrus salsa  
*Suggested Wine Pairing: Tall Horse, Sauvignon Blanc, South Africa, 2019*

### **Beef Short Rib Gnocchi**

Braised beef short ribs, potato gnocchi, fried brussels, burrata  
*Suggested Wine Pairing: Chilcas, Cabernet Sauvignon, Chile, 2018*

### **Herb Crusted Rack of Lamb**

Australian rack of lamb with potato pave, roasted baby carrot and rapini, jus  
*Suggested Wine Pairing: Anno Domini, Merlot, Italy; 2017*



### **Mascarpone Cheesecake**

Chocolate dipped strawberries, coulis

*\$90 for two*

*\$130 Includes a bottle of wine from the suggested pairings*