

Valentine's Dinner

THE SOURCE PLATES & POURS \$110 PER PERSON

START

KALE TAHINI SALAD

suprême, herbed goat cheese, crispy shallots, huckleberry vinaigrette [V,GF]

OR

GINGER CARROT SOUP

crème fraîche [V, GF]

MAIN

CIOPPINO PASTA

cioppino inspired sauce, scallops, shrimp, mussels, house made pasta with saffron potato rouille [DF]

OR

FILET MIGNON

braised leeks, asparagus, roasted tomatoes, raclette infused whipped potatoes, sea salt, miso-chive butter, [GF]

OR

MARINATED BELUGA LENTILS

Roasted eggplant, bell peppers, squash, tulsi basil & almond pesto [VG]

DESSERT

ROSE HIP PANNA COTTA

honey drizzle, shaved white chocolate, pomegranate seed [GF]

OR

CHOCOLATE LAYER TORTE

chocolate shell, chocolate ganache, blood orange gelée