Valentine’s Day menu 2020

“I was the landscape behind the door, and even on that day in the ruin, I was still only beginning to comprehend my own flora and fauna”

-Adam Mcomber

**FAUNA**

**FLORA**

**Amuse Bouche**

Seared heart of palm with aurore sauce,

Caviar and microbasil

Seared sea scallop with aurore sauce,

coconut broth and balsamic pearls

**SOUP OR SALAD CHOICE**

Soup – Sweet carrot soup with shaved root vegetables

Salad – Roasted beet salad with garlic skordalia and mint chimichurri

**FAUNA**

**FLORA**

**Course 1**

Bone marrow with oxtail marmalade,

Roasted zucchini bone,

Rocket and gremolata

hallowed and stuffed with

Herbed goat cheese, tomato

Marmalade, rocket and

Gremolata

**ENTRÉE**

Lamb and sea bass duo plate

Roasted Artichoke heart and

With rainbow carrot, beet and potato puree

eggplant duo plate with

Rainbow carrots and beet and

Potato puree

**DESSERT**

A boozy smore milkshake for two with herb infused house marshmallow