

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**

**Amuse Bouche**

Seared sea scallop with aurore sauce,  
Caviar and microbasil

**FLORA**

Seared heart of palm with  
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,  
Rocket and gremolata

Roasted zucchini bone,  
hallowed and stuffed with  
Herbed goat cheese, tomato  
Marmalade, rocket and  
Gremolata

**ENTRÉE**

Lamb and sea bass duo plate  
With rainbow carrot, beet and potato puree

Roasted Artichoke heart and  
eggplant duo plate with  
Rainbow carrots and beet and  
Potato puree

**DESSERT**

A boozy smore milkshake for two with herb infused house marshmallow

