

perspectives

restaurant

VALENTINE'S DINNER

75.



AMUSE BOUCHE

- *choose one* -

seared scallop, burnt aubergine purée,
yogurt curd, fermented grains

- or -

avocado & cucumber maki roll (v)

SOUP

- *choose one* -

CAULIFLOWER VELOUTÉ

charred red peppers, crispy shallots,
curried crème fraise

- or -

DAILY SOUP

chef's daily soup creation

COMPRESSED THREE BEET SALAD

pickled shallots, horseradish jelly,
basil purée, honey dressing

LEMONCELLO SORBET

MAIN COURSE

- *choose one* -

MEDIUM RARE BEEF TENDERLOIN MEDALLION

pomme anna, mushroom varieties & variations,
roasted celeriac cubes, shaved baby carrots, beef jus

- or -

PAN ROASTED ICELANDIC COD

jerusalem artichoke purée, caramelized onions,
brussels sprout leaves, beluga lentils, roasted almonds,
apple cider sauce

- or -

DUCK BREAST

date purée, faro, dried cherries, cipollini onions,
compressed pickled shitake mushrooms,
sour cherry jus, toasted pumpkin seeds

- or -

HAND CRAFTED GNUDI

pan crisp ricotta gnudi, flashed spinach, curried squash,
mushroom & root vegetables (v)

DECONSTRUCTED RED VELVET CAKE

cream cheese frosting, frozen cream cheese,
raspberry gel, red velvet cake, chocolate tuile

GLASS OF SPARKLING WINE

COFFEE & TEA

OPTION TO ADD 4 COURSE WINE PAIRING
22.50

