

RISERVA VALENTINE'S DAY MENU

First course

Freshly shucked oysters, rosè mignonette

Tuna carpaccio, celeriac remoulade, chilli

Beef tartare

Beetroot, goats cheese agnolotti, hazelnut, brown butter, sage

Second course

Eye fillet, sweet onion puree, café du paris butter

Snapper fillet, caramelized leek puree, seafood cigar

Seared duck breast, braised rabbit pie,
beetroot puree, dutch carrots

Roast pumpkin, French brie risotto, pumpkin tapioca crisp

Third course

Berry, mascarpone tart

Chocolate terrine

Peach melba

Crème brulee,
berry compote

