



**V**ALENTINES **D**INNER  
**Sunday 14th FEBRUARY 2010**

5 COURSES  
\$85 pp

**appetizer**

**rose de saumon mariné crème acidulée aux herbes**  
*Tasmanian salmon marinated, served w. a lemon butter sauce*

**entree**

**Vichissoise glacée a la langouste...**  
*leek and lobster soup served cold and garnished w. croutons*

**pressé de lapin aux pruneaux**

*rabbit terrine w. prunes and garnished w. grilled capsicum marinated in truffle oil  
and served in puff pastry*

**main**

**St Jacques a la planche**

*char-grilled scallops served on a bed of sweet potatoes cooked w. cumin, garnished w. onion confit  
and asparagus*

**noisette d'agneau roti au romarin**

*boneless saddle of lamb, marinated in rosemary, served w. a medley of vegetables and a soft  
polenta w. truffles*

**dessert**

**nougat glace aux fruits sec**

*nougat served w. caramelised mixed nuts*

**tarte au chocolat et pina colada**

*chocolate tart served w. pineapple compote and a rum mousse*

**café, thé et petit fours...**

**bon appétit !**