



Host : Céline Damour  
Chef : Anthony Weyand

## VALENTINES DINNER

**Tuesday 14th FEBRUARY 2012**

\$90 pp

5 courses to share

Surprise on arrival...

&

Amuses bouche from the heart...



### **oeuf de caille en meurette**

poached quail eggs served in a red wine sauce w mushrooms, pork belly, onion and croutons  
and

### **tartare de St Jacques**

scallops marinated in a mango and lemon dressing served w quinoa and baby vegetables



### **filet de boeuf Rossini**

medallion of eye fillet w a pan fried foie gras slice,  
cognac sauce

served w home made potato gnocchi  
and

### **assiette de la mer**

trio of bay prawn, monkfish and champagne oyster served in liquorice broth  
and cauliflower mousse



Panacotta à la rose



### **Dessert des amoureux**

**“choc passion”**

where the chocolate meets the passion fruit...

**café, thé et petit fours**

**bon appétit !**