

valentine's day

ninety acres

FIRST COURSE

gnocchi & oysters

french kiss oysters,
beurre blanc, ossetra caviar

smoked ocean trout crudo

smoked crème fraîche,
kumquat vinaigrette, blood orange

endive & carrot salad

lemon anchovy vinaigrette,
parmesan crema, 5 year parmigiano

slow poached natirar egg

pine nut, preserved lemon,
sunchoke, black winter truffle

SECOND COURSE

orecchiette

prawns, hedgehog mushrooms,
shellfish emulsion, 'bisque'

duo of lamb

roasted lamb loin, glazed lamb neck,
braised beans, salsa verde

halibut

salsify purée, spigarello,
chorizo spice sabayon

charred heirloom carrots

pickled chanterelle mushrooms,
sumac yogurt, tardivo, freekeh

THIRD COURSE

raspberry almond tart

almond frangipane, candied almonds,
raspberry jam, raspberry caramel

lavender white chocolate mousse

frozen, earl grey tea shortbread,
earl grey syrup, lavender-vanilla gel

champagne chiffon cake

blood orange curd, champagne gelée,
honey tuile, candied blood orange

mocha profiteroles

hazelnut, mocha mousse,
dark chocolate ganache

CHEF DE CUISINE STEPHEN GONZALEZ
SOUS CHEF JACOB STONER
PASTRY CHEF LINDSAY SPINNATO