

Valentine's **AT MANTLES**

APPETIZER

BURRATA

Apple, Strawberry and Balsamic, Honey
Compressed Endive, Spice Candied Pumpkin
Seed Lavosh

HOKKAIDO SCALLOPS

Yellow Beet and Sultana Chutney, Celery
Root Purée, Beef Bacon Crumble

LOBSTER AND BUTTERNUT SQUASH VELOUTÉ

Grand Marnier Chantilly, Parsley and Lemon
Grass Oil

\$50 PER PERSON FOR 2 COURSES
\$80 PER PERSON WITH WINE PAIRING

OR

\$65 PER PERSON FOR 3 COURSES
\$105 PER PERSON WITH WINE PAIRING

MAINS

CAST IRON SEARED VEAL STRIPLOIN

Marsala Mushroom Sauce, Grilled King Oyster,
Crispy Fingerling Potatoes, Charred Carrot
Purée

VANILLA INFUSED SABLE FISH

Beurre Blanc, Leek and Tomato Confit,
Potato Straw

SEARED DUCK BREAST

Confit Duck Leg, Barley Risotto, Blueberry-
Sherry Gastrique

DESSERT

RED VELVET DARK CHERRY CAKE

Fresh Cream

CHOCOLATE POT DE CRÈME

Vanilla Sable, Grand Marnier Strawberries

