



Bring the Romance of Paris to Brisbane by celebrating  
"La Saint Valentin" with us

## LE MENU DE LA SAINT VALENTIN

Thursday, 14th February 2019

### MENU

#### **A Glass Champagne NV Brut or Rose on arrival**

Baguette & Lutèce truffle butter

#### **Première assiette – Choice of**

"Seafood array "Petite Bouillabaisse" with spiky lobster, prawn & scallops

Free range chicken & duck foie gras terrine, apple & cumquats chutney, brioche

The famous sandcrab lasagne with a creamy crustacean sauce

Pissaladiere tart with red onion & tomato, Taggiasca olives puree, fig & rocket (V)

#### **Deuxième assiette – Choice of**

North coast NSW John Dory soft on low temperature, parmesan polenta, roasted almonds & beurre blanc

Free range lamb duo: the braised shoulder & double cutlet, black truffle potato mousseline, ratatouille jus

Slow roasted free-range duck, Quinoa pilaf with orange & cinnamon, beanettes & shallots, citrus spiced jus

Crispy zucchini flowers stuffed with Carnaroli risotto, broccolini, fava & piperade jus (V)

#### **Les desserts - Choice of**

"Chocolat de la Saint Valentin"

Gateau Opera gateau, chocolat Jivara mousseline, hazelnut ice cream, caramel & cinnamon sauce

Roasted almond nuts & passion fruit Nougat iced parfait, Summer red fruits, apricot sauce

Crème brûlée with Papua New Guinea vanilla bean, crispy cassonade pastry

Two French farmhouse cheeses with apple, fig chutneys, baguette & lavosh

**The 3 Course Dinner & a glass NV Champagne Brut on arrival 130.0**

Bookings at 5.30/6pm & 8.30pm

Menu subject to market availability | Gluten free & vegetarian available  
Full payment required at time of reservation | Full refund when cancelled before the 11th February 2019