

Under The Stars

VALENTINE'S DAY MENU

\$450 per person

Menu created and executed by chef Scott Boogaerdt

AMUSE-BOUCHE

Chef Scott's Valentine's Day amuse-bouche

SECOND COURSE

Smoked cheese croquette, cured egg yolk, Oscietra caviar

THIRD COURSE

Line-caught yellowfin tuna crudo, white soy, pimento, toasted sesame

FOURTH COURSE

Grilled Wagyu striploin, lobster tail, samphire, shaved asparagus salad, classic béarnaise

SIDES TO SHARE

Rosemary potatoes


Verde salad

DESSERT

Chocolate cake, saffron ganache, strawberry vanilla cream

VALENTINE'S CHOCOLATES

Executive Pastry Chef and Chocolatier Derek Douglas has handcrafted a selection of Valentine's chocolates



*A moment suspended
between sea and stars*