



VALENTINES DAY DINNER

EXECUTIVE CHEF MARK LONGSTER

'Your Choice of First, Second, Main Course and Dessert'

FIRST COURSE

Lobster Chowder

Preserved Lemon and Tarragon Cream

SECOND COURSE

Baked East Coast Oysters

Baked with Cambozola Cheese and Peppered Crust,
Tangled "Danniel's" Greens and Citrus Emulsion

THIRD COURSE

Lemon Granita

FOURTH COURSE

Roasted Muscovy Duck Duo

Roasted Duck Breast, Confit Leg, Rosti Potato,
Sour Cherry and Golden Frissee Salad, Peach Compote

DESSERT

PASTRY CHEF MATT PROCHOWNIK

Triple Chocolate

Dark Chocolate Brownie Crumble,
Milk Chocolate Cheesecake, White Chocolate Ganache

Coffee and Tea

\$75.00 per person

Price is subject to taxes and gratuity. Available in the Cannery and Carriages from Wednesday February 14th to Sunday February 18th 2018.