

Headwaters

VALENTINE'S Tasting Menu

EXECUTIVE CHEF · JAMES BUDER

'Using the finest local and regional ingredients'

Amuse Bouche:

Chef's Choice

First Course:

Consommé of East Coast Halibut

smoked halibut mousseline, kumamoto oyster, salmon roe, gin pearls, pickled sea asparagus

Second Course:

Beet Tasting

tartare, toasted goat cheese mousse, beet chips, crisp kale, pickled quail egg, beet dust

Sorbet:

Lime Margarita

Entrée:

Veal Osso Bucco

yukon gold shank bone, aerated marrow, baby watercress, smoked tomato, soused pearl onion

Cheese Tasting:

Assorted Artisan selection, house made preserves, crustini

Dessert:

Sea Salt Caramel Tartlets

milk chocolate cream sauce, cocoa nib ice cream

\$105/++ per person (no substitutions)

Available from the 14th-16th February 2019

6:00 PM onwards.