



Je t'aime



#LIVETHEFRENCHWAY



VALENTINE'S DAY

Seared Waitemata scallops with Sturia Vintage Caviar

Lemon beurre blanc, shiso

Scampi grilled and served on lava stone

Vanilla vinaigrette, avocado mousse, green apple, pomegranate

2020 Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand

Seared Hauraki snapper fillet

Ginger and potato confit, lime gel, lychee and fleur de sel

2019 Dry River Chardonnay, Martinborough, New Zealand

Te Mana Lamb rack basted in rosemary

Porcini mushrooms fricassee and caramelized pine nuts

2016 Pasqua Amarone, Valpolicella, Italy

Forbidden fruit

Praline and dark chocolate

NV Mumm Rose, Champagne, Reims, France

Petits Fours

\$150 Set menu

\$95 wine pairing