



## Valentine's Day

Saturday 14<sup>th</sup> February 2009

A glass of champagne and a red rose for your sweetheart

Amuse-bouche

♥ *entree*

Pan seared scallops with cold pea cream, fried chanterells, and Jamon

Grilled pork hock terrine with cockles, pickled walnuts and escabeche of vegetables.

Kangaroo Island marron with pan-fried potato terrine,  
crisp duck-skin salad and jus gras

Grilled fig with Ceridewn goats ash cheese, fig vincotto and walnuts

♥ *palate cleanser*

Chloe's sorbet served in an ice sculpture

♥ *main course*

Samurai Wagu rump marble score 6-7 with shallot in jiaozi pastry, parsnip,  
hazelnut foam

Marinated Hay Valley lamb rack with an eggplant tart, and minted goats curd

Steamed line caught snapper, sauté spinach, and a nage of saffron and herbs

Angolotti of local goat's cheese, asparagus roasted pumpkin essence

♥ *dessert*

Mascarpone and mango ice cream sandwich layered between soft honey pastry

Dark chocolate marque, salad of endive and peach, peach and pink pepper sorbet

Marinated strawberries with candied filo, fairy floss vanilla butter cream and jelly

♥ *finish*

Coffee & Chloe's Petit Fours

♥ *Chef de Cuisine Johnny Triscari* ♥ *Sommelier and Owner Nick Papazahariakis*