

Valentine's Day Dinner

14 February 2010

R395 per person

oysters

Starter

scallops

truffle oil, cashew praline, asparagus

Or

tomato

terraine, salad, jelly, cloud, soup and tartlet

❧ ❧

Sorbet

strawberry

❧ ❧

Main Course

beef fillet

grilled, mushroom ragout

served a baby gem and broccoli salad

Or

salmon

confit, lemon and prawn risotto

Or

baby marrow and tomato tart

spinach and watercress puree, ratatouille

❧ ❧

Dessert

compilation

soufflé, lemon tart, jelly, sorbet, macerated fruits

❧ ❧

Tea and coffee

Chocolate truffles

