

# *Bisque Dining*

Valentine's Day 2023

## *Entree*

Vol au Vent w creamy garlic local tiger prawns, flambé Pernod

Seared scallops & confit pork belly, brassicas, calvados sauce

Camembert panè, cranberry purée & candied walnuts

## *Mains*

Atlantic salmon w sauté potatoes, roasted zucchini, cherry tomatoes, lemon

Beurre Blanc

Petit eye fillet mignon wrapped in prosciutto w Truffle mash potato & Enoki

Mushroom crisp, broccolini, beets, red wine jus

Confit duck Maryland, parsnip puree & chips, braised red cabbage, pickled cauliflower, mustard seeds

## *Dessert*

Chocolate cherry ripe Brûlée w macadamia nut wafer

Belgian chocolate mousse, blood orange jelly and

sorbet

Classic Crème caramel, butterscotch snap w candy

*3 Courses | 70 per person*