



# Valentines Date Night



## Entrees

### ***Artisan Board to share***

*Pairing recommendation Pinot Gris*

Jamon Serrano, Grilled Asparagus, and Figs with Homemade Ricotta,  
Candied Walnuts, and Central Otago Honey



## Mains

### ***Eye Fillet Surf & Turf***

*Pairing recommendation Shiraz*

200g Savannah Angus Beef Fillet with Prawns, Paris mash,  
Grilled Asparagus, and Truffle Mascarpone.

**Or**

### ***Akaroa Salmon***

*Pairing recommendation Chardonnay*

Seared Akaroa Salmon Fillet on Creamy Polenta, Romesco,  
Kale Chips and Grilled Lemon Foam

**Or**

### ***Lamb Rump***

*Pairing recommendation Pinot Noir*

Hash potatoes, Smoky Paprika Aioli, Carrot Puree, Olive Crumbs and Lamb Jus



## Dessert

*Pairing recommendation Semillon*

Petit Fours & Cheese

A Selection of Our Finest Sweet Creations