



# Valentine's Menu

## WINE PAIRINGS

### HORS D'OEUVRES

Lavau Tavel Rosé 2017

Notes of raspberries and subtle hints of dried spices

### STARTER + MAINS

#### Hand-Crafted Love Letter Pasta

#### + Grilled Beef Tenderloin

Two Hands Gnarly Dudes Shiraz

Notes of roasted fruits, plum and blackberry

#### Seared Yellow Fin Tuna

#### + Duck Confit

Aquinas Pinot Noir

Notes of black fruit, cherry, plum and oak spice

#### Teenage Greens

#### + Sun-Dried Tomato Risotto

Chloe Chardonnay

Notes of apple, pear, toast, spice and vanilla with a toasty creamy texture

#### Foie Gras Torchon

#### + Roasted Fogo Island Cod

Rabl Langenlois Grüner Veltliner 2017

Notes of lemon and pear

### DESSERTS

#### Cheese

Lustau East India Solera Sherry

Nutty, totally enveloping sherry with a balanced degree of sweetness

#### Chocolate Truffle Tart

Taylor Fladgate 10-Year-Old Tawny Port

Pairs well with walnuts, dark chocolate, dried cherries and figs

#### Strawberry Cheesecake

Domaine Pinnacle Ice Cider

Sweet apple flavour with balancing tart acidity on the finish

#### Passion Crème Brûlée

Domaine Pinnacle Ice Cider

Sweet apple flavour with balancing tart acidity on the finish

#### Sweetheart Dessert Selection

Domaine Pinnacle Ice Cider

Sweet apple flavour with balancing tart acidity on the finish