

Valentine's

Dinner Menu

COMPLIMENTARY SPARKLING TOAST

N/V Ravine Charmat Rosé

DRE'S SIGNATURE BREAD

St. Brigid's grass fed A2 organic butter

First Course

ARANCINI

Charcoal breading, Parmesan truffle risotto, frisée salad with chardonnay vinaigrette

Or

BEEF CARPACCIO

Smoky mustard aioli, shaved Parmesan, pickled fennel, triple crunch mustard, grilled sourdough

Second Course

DUCK CONFIT

Confit duck leg, parsnip purée & braised red cabbage, potato rosti, duck jus

Or

LEMON MASCARPONE CARMELLE

Sauce Nantaise, smoked almond, chili oil, Parmigiano-reggiano

Third Course

DARK CHOCOLATE BASQUE CHEESECAKE

Crème crue ice cream, raspberry gelée, raspberry dust, black sesame tuile

Or

CHEF CHOICE CHEESE

Walnut crostini, Lowrey Bros. strawberry rhubarb lavender sweet preserve

3 course - \$110

1/2 DOZEN OYSTER - Add on \$22

Add Wine Pairings - \$40