

# SORREL

EST. 2010

RESTAURANT & BAR

## VALENTINE'S DINNER

CHOICE OF ONE DELECTABLE CREATION FROM EACH CATEGORY

### STARTERS

#### BEEF CARPACCIO

*Arugula celery salad, shaved reggiano  
pine nuts, lemon olive oil*

*or*

#### WARM GOATS CHEESE

*shaved beets, frisee, seedling salad*

*or*

#### ARUGULA SALAD

*shaved fennel, padano cheese, pomelo*

*or*

#### BURRATA, HEIRLOOM TOMATOES

*micro basil, extra virgin olive oil*

*or*

#### TUNA TARTARE

*wasabi aioli, sesame seeds, quail egg*

*or*

#### GRILLED CALAMARI

*tomato salsa*

*or*

#### LOBSTER BISQUE

*crème fraiche*

### PASTA

#### TAGLIATELLE LOBSTER

*Pancetta, chervil*

#### SWEET PEA & BUFALA RICOTTA RAVIOLI

*Prosecco sage butter*

### MAINS

#### DUCK CONFIT

*Roasted new potatoes & artichokes*

#### PROSCIUTTO WRAPPED CORNISH HEN

*Citrus maple glaze, port demi, smashed potatoes*

#### DRY AGED PRIME BEEF TENDERLOIN

*Thyme Jus, sautéed chanterelles, potato gratin*

#### CHILEAN SEA BASS

*Sorrel sauce, wilted spinach*

#### SEARED PACIFIC SALMON

*Roasted corn relish, rapini*

#### SEARED DIGBY SCALLOPS

*Lime brown butter, cauliflower purée, spinach*

### DESSERTS

#### VANILLA BEAN CRÈME BRÛLÉE

#### BREAD PUDDING

*Caramel sauce, crème anglaise*

#### CHOCOLATE TORTE

*Ganache*

\$75 per person