

SORREL

EST. 2010

RESTAURANT & BAR

VALENTINE'S DINNER

STARTERS

BEEF CARPACCIO

arugula celery salad, shaved reggiano, pine nuts, lemon olive oil

WARM GOAT'S CHEESE

shaved beets, frisée, seedling salad

ARUGULA SALAD

shaved fennel, padano cheese, pomelo

BURRATA, HEIRLOOM TOMATOES

micro basil, extra virgin olive oil

TUNA TARTARE

wasabi aioli, sesame seeds, quail egg

GRILLED CALAMARI

tomato salsa

LOBSTER BISQUE

crème fraîche

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

WHOLE GRILLED BRANZINO

meyer lemon, olive oil and maldon sea salt, sautéed rapini

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