

**Valentine's Dinner**  
**Wednesday February 14 2018**

*On arrival – Louis Boulliot Blanc de Blanc*

**Entrée**

*Scallop tortellini, crisp serrano jamon, citrus butter sauce,  
pickled fennel, watercress*

*or*

*Fior di latte, burnt fig, smoked leatherwood honey, balsamic,  
hazelnut cream, sorrel V GF*

**Main**

*Beef striploin, soubise, black fungus, spinach, sugar snap, puffed buckwheat,  
red wine reduction GF*

*or*

*Miso glazed King Salmon, soured avocado cream, salted cucumber, shiitake,  
radish, sea herb*

**Dessert**

*'Peaches and Cream' - Peach fool, caramalised peach, peach gel, meringue GF*

*or*

*Dark chocolate trifle, amaretti, raspberry*

*Vegetarian and Dairy Free options on request*

**\$90ph**

**Bookings: [thecooksgarden.com.au](http://thecooksgarden.com.au) or 91445086**

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