



ARTISAN



Valentine's Menu 2019
\$99 for two

Amuse

SEA SCALLOP TORTELLI
Mashed peas, meyer lemon, pea shoots

Soup

POTATO LEEK BISQUE
House made smoked bacon, black truffle crème fraiche

Entrees

DUCK BREAST
Chamomile glazed figs, broccolini, red cabbage puree
potatoes dauphinoise

HALIBUT
Passion fruit curd, snow peas, puffed wild rice, basil oil

RED ROSE RISOTTO
Red wine, asparagus, candied beets
smoked walnuts, rose petals

Dessert

DARK CHOCOLATE RASPBERRY CHEESECAKE TRIFLE FOR TWO
Chocolate mousse, raspberry cheesecake
flourless chocolate torte, fresh raspberries
rose scented whip cream, shaved dark chocolate



gluten free and vegetarian options available for all courses