

*per se*  
**SOCIAL CORNER**

*VALENTINE'S DAY 2022*

FEATURES

**BONE MARROW SCALLOPS \$38**

Pancetta bone marrow gratinée, Hokkaido Scallops, apple & celeriac salad, Hazelnut Vinaigrette

**LOBSTER CARBONARA \$56**

Atlantic lobster, fresh linguine, pancetta, egg yolk, Pecorino Romano, fresh cracked pepper

**BRANZINO \$49**

Pan seared Mediterranean sea bass, warm toasted fregola & flamed cherry tomato salad, beurre blanc

**BISON TENDERLOIN \$68**

Herbed Pommes Anna, duck fat seared salsify, black cherry demi glace

DESSERTS

**STRAWBERRY TARTARE \$15**

Macerated and dehydrated strawberries, whipped mascarpone, mini pavlova egg, lemon curd, mint

**CHOCOLATE SPHERE \$18**

Half chocolate sphere, filled with salted caramel, chocolate mousse, candied orange chantilly

ADDITIONS

**8OZ LOBSTER TAIL \$42**

Atlantic lobster, poached in butter

**OYSTERS mp**

served in half or full dozen