



# Valentine's Day Dinner

## *Appetizer choice of:*

Grilled Oysters with Gremolata Panko  
Seared Scallops with Tarragon Buerre Blanc

## *Soup and salad choice of:*

Asian Salad with Edamame and Carrot Ginger Dressing  
Lobster Bisque or Tartan Signature Roasted Mushroom and Onion Soup

## *Entrée choice of:*

Crab Stuffed Prawns  
Steak in Burgundy Wine Sauce with Crispy Morel Mushrooms  
Duck Breast over a Cherry Almond Glaze  
Barramundi with Mango Chutney

## *Dessert*

Raspberry Mousse in Edible Chocolate Cup  
Zardetto Private Cuvee Prosecco

*Items Subject to change. Prix-fixe \$25 per person.*