

Amore

Valentines Day Tasting Menu

Amuse Bouche



Fresh Shucked Oysters on the Half Shell

*Served with a Red Wine Mignonette
Lemon and Fresh Grated Parmesan*



Duck Confit and Foie Gras Terrine

*Spiced Orange Puree
Pistachios and Toasted Brioche*



Roasted Beef Rib Eye

*Truffled Mushrooms and Celeriac Risotto
Fine Herbs and Parmesan Cheese with
Roasted Baby Carrots and Natural Jus*



Cheese

*Rassembleu Organic Cheese
Red Wine and Fig Puree, Fresh Honeycomb
Baguette Chips and Seedlings*



Chocolate Tasting to Share

*Dark Chocolate Mousse, White Chocolate Crème Brulee
Milk Chocolate Crepes and Chocolate Dipped
Strawberries*

Executive Chef Jason Dobbie

Zees
GRILL