



St. Valentine's Day
Sunday the 14th of February 2010

Antipasto

Spring Bay scallops 'crudo' with a mushroom and truffle zabaglione with chives

or

lightly fried zucchini flower with gorgonzola, ricotta and oregano
with baked cherry tomatoes on the vine

Primo

fresh taglierini sauteed with red mullet and chilli, oregano and a fresh summer tomato sugo

or

Vincigrassi - a lasanga from Le Marche with slow braised

Secondo

confit of a duck leg served with roasted baby beetroot and a Marsala and duck stock glaze

or

baked calamari filled farro, parsley and garlic slow cooked in a tomato and sugo with baked local
mussels, Pantelleria capers and olives

or

Roasted Western Plains pork loin cutlet wrapped in prosciutto with sage served on sauteed
spinach and garlic with roasting juices

Dolce - to share

- a trio of Lindt chocolate and Victorian berries
- 'millefoglie' with a quenelle of Lindt white chocolate and macerated strawberries
- panforte sandwich with a dark chocolate and raspberry filling
- a scoop of blueberry and milk chocolate ice cream