



LANZERAC
1692



Valentine's Dinner

Menu

Arrival Gift of Love

SALDANHA BAY OYSTER

ginger lemongrass tea, raspberry pearls, soya emulsion, salted cucumber

FROM THE KITCHEN

Sharing Plates

FIRE CHARRED COS SALAD

hot smoked pork, grana padano, edible flowers, olive oil powder, caesar table dressing

BRIE CHEESE CRÈME BRÛLÉE

beet juice melba, honeyed almonds, smoked beetroot preserve

PRAWN & SQUID INK RAVIOLI

coconut brut foam, crispy tentacles, coriander, oyster mayo, bisque butter

Palate Cleanser

WATERMELON & ELDERFLOWER SORBET

with a rose salt rim

Mains

BEEF FILLET MIGNON

truffled mushroom, oxtail potato gratin, tender stem, red wine poached onions

OR

TUSCAN BUTTER SALMON

parmesan fried gnocchi, zucchini string, blistered tomatoes, basil foam

Desserts

CHERRY BOMB MARTINI

vodka infused cherry marmalade, lemon curd mousse, pistachio dacquoise, chocolate soil

FINISHED WITH A COMPLEMENTARY ROSE MACAROON