

THE
KENMORE



VALENTINE'S DAY

ENTREES

PAN-SEARED SCALLOPS (GF)

PICKLED FENNEL, DAIKON, PEA PUREE, PANCETTA DUST

OR

COGNAC AND ROYAL BEEF TENDERLOIN TARTARE (GF,DF)

KIPFLER CRISPS, CURED EGG YOLK, PUREED SUMMER GREENS, SORREL

MAINS

MACADAMIA CRUSTED GOLD BAND SNAPPER

TEMPURA ASPARAGUS, LEMON BAKED FENNEL, ORANGE CREAM SAUCE

OR

CACAO BEAN SMOKED DUCK BREAST (GF,DF)

ROAST BABY BEETS, CRISPY DUTCH CARROTS,
SMOKED EGGPLANT PUREE, POMEGRANATE JUS

DESSERT

ASSIETTE OF PETITE DESSERTS

CHEFS SELECTION OF TREATS TO BE SHARED WITH A LOVED ONE