



THE APOTHECARY VALENTINE'S DINNER

STARTER

PAN SEARED BACON WRAPPED SCALLOPS WITH CAVIAR AND CHILLI BUTTER SAUCE

CHICKEN TERRINE WITH SPICY, PICKLED APRICOTS, BEANS, AND OLIVES
SERVED WITH RED CURRENT CHUTNEY

PALATE CLEANSER

STRAWBERRY SORBET WITH SHORT CAKE AND SUGAR BISCUIT

MAIN

PAN SEARED SCOTCH STEAK WITH ROASTED VEGETABLES SERVED WITH CHIMICHURRI AND PINOT NOIR JUS

JUICY CHICKEN THIGH WRAPPED IN BACON WITH ASPARAGUS HERBED MASHED POTATOES SERVED WITH CREAMY MUSHROOM MARSALA SAUCE

GRILLED CRAYFISH WITH CREAMY SPINACH AND RICOTTA RAVIOLI
GRIZZLE WITH PARMESAN AND RUFFLE OIL

DESSERT

RED VELVET CAKE WITH CREAM CHEESE FROSTING
AND MIX BERRY COULIS

QUESILLO VENEZUELAN FLAN WITH VANILLA ICE CREAM AND CHOCOLATE GARNISH

\$80 PER PERSON / 4 COURSES