

**Victorian Valentine's Day
Four Course Dinner**

Amuse



Smoked Salmon Terrine Doria
Cucumber and Dill

Confit of Duck
Lentils du Puy and Griotte Cherries

Prawn Cocktail
Sweet Gem Lettuce, Palm Hearts and Tear Drop Tomatoes



Filet Mignon au Poivre
Pommes Dauphine

Cornish Game Hen Véronique
White Grapes and Wild Rice Almond Pilaf

Sea Scallops en Papillote
Potatoes, Leeks and Truffle Parfume



Pastry Chef's Victorian Dessert Tasting

Baked Alaska, Caramel and Chocolate Mille Feuilles, And English Trifle

Crepes Station with Chef Attendant

