

stanhopegrille

R E S T A U R A N T

st valentines day
february 14th 2010

amuse your senses

house made trio of palate warming treats

new england lobster parfait

in a sensual bed of organic greens, warm pancetta balsamic dressing, parmesan crisp

foraged mushroom risotto

with soft laced double cream, smoked duck breast, thin shaved pecorino romano

granita della valpolicella with crisp **sheets** of fried orange zest

pan roasted petit filet

paprika bread crust, **gently kissing** a pool of rosemary scented wine sauce, warm organic vegetable salad, fresh water prawn soufflé

taza white chocolate and pomegranate ganache roulade

butter crunch toffee, molten chocolate espresso,

with warm passion fruit sabayon

st valentines bouquet,

your true love...

60 per person
85 w/ wine pairing