

Valentine's Day 2014

2 courses \$41

3 courses \$48

(includes a glass of sparkling)

Entrée

Oyster mousse with cooked and raw summer vegetable salad, lemon and curry vinaigrette

Crab and scallop cocktail with avocado and ruby grapefruit

Fresh goat's cheese and pomegranate salad, confit nectarine, leatherwood honey dressing, candied walnuts

Jamon, bocconcini, rocket, vincotto, oregano, tomato fondue & toasted baguette

Main

Crispy skin salmon fillet, shaved asparagus, sauce vierge, confit lemon pomme puree

Slow baked chicken breast, soft truffle polenta, baby cos, avocado salsa & shaved fennel salad

Oven roasted beef tenderloin, confit tiger prawns, mushroom ragout, green beans, kipfler potatoes, beurre noisette & pan jus

Potato and confit garlic ravioli, ratatouille, saffron mayonnaise & pommes paille

Dessert

Profiteroles filled with vanilla ice cream, hot chocolate sauce & cream Chantilly

Grand Marnier pannacotta, citrus salad, mint crème fraiche, amaretti crumbs

Banoffee trifle - shortbread crumbs, banana mousse, crème fraiche, caramelized bananas, caramel jam & whipped cream

Bookings Essential (02) 6457 6844

Jean-Michel at the Knickerbocker

TO MY VALENTINE