

Mediterra
Valentine's Day 2019
Three Course Menu 65
WINE PAIRING 35

STARTER

Aromatic Fennel Soup

fried herb, marcona almond

Jersey Green Salad

toasted quinoa, orange, sweet potato, pomegranate, maple walnut, dijon

Burrata Mozzarella

strawberry, pomegranate, dark chocolate balsamic

#1 Tuna Ceviche

harissa, avocado, black radish, pickled persimmon **supplemental \$5**

King Salmon Crudo

bull's blood, blood orange, red clay salt, miso aioli

Fois Gras Mousse

roasted grape, coffee-cocoa, sweet beetroot

Day Boat Oysters

uni, sea bean, ponzu tobiko

MAIN

House-Made Tagliolini

east coast blue crab *marinara*, king crab, calabrian chili

Wild Mushroom Wellington

shitake, cremini & beech mushroom, eggplant, celery root puree, vegetable demi

Wagyu Flat Iron Steak

roasted sweet potato, charred leek, salsa rojo

Confit Duck Leg

glazed heirloom carrot, kale, rye berries, vanilla-turnip puree, pomegranate duck jus

Westeross Salmon

braised cannellini bean, roasted pepper, sundried tomato tapenade

Rare Yellowfin Tuna

beech mushroom, haricot vert, sesame, wasabi-sake

Paella Roja {for two} *supplemental \$15*

lobster, tiger prawn, razor clam, heirloom carrot, piquillo pepper

DESSERT

Pomegranate Semifreddo

raspberry meringue, champagne jelly, vanilla cream

Chocolate Olive Oil Cake

caramel mousse, cocoa nib, candied olive