

LÉONIE

VALENTINE'S DAY

BREAD COURSE

set on table

*Potato Rosemary Focaccia, EVOO,
Aged Balsamic, Pecorino, Cbiles, Citrus Zest
Marinated Olives*

COURSE ONE

choice of

HOT HONEY & FENNEL RICOTTA

*House Made Ricotta, Fennel Marmalade,
Goat Horn Peppers, Grilled Sourdough, Fried Garlic*

HWD BEEF SKEWERS

Tonnato, Blistered Tomatoes, Sunbokes

COURSE TWO

choice of

BRAISED SHORT RIB

Sunchoke, Risotto, Black Truffle

GRILLED PRAWN & POLENTA

*Creamy Polenta, Grilled Prawn, Sugo,
Pecorino, Herb Oil*

DUCK GEMELLI

Davina Tomatoes, Broccoli Rabe, Pecorino

COURSE THREE

choice of

PISTACHIO MILLE FILLE

Pistachio Creameux, Cherry Coulis, Crispy Phyllo

HAZELNUT TART

*Sponge Cake, Milk Chocolate Creamuex,
Hazelnut Mousse, Candied Hazelnuts*

\$ 8 0 per guest

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

