

**CABLE BAY**  
VINEYARDS



# VALENTINE'S DAY DINNER MENU

\$99 PER PERSON



## ON ARRIVAL

Glass of Quartz Reef Méthode Traditionelle

## ENTRÉE

Ora King Salmon Crudo

*Verbena foam, yuzu snow, cucumber and melons*

Or

Soy Glazed Belly of Pork

*Garden micro greens, Japanese style mayonnaise, smoked eel*

## MAIN

Wakanui Eye Fillet

*Truffle & agria ravioli, onion soubise, garden vegetables*

*Served with mix of leaves from the garden*

Or

Seared Scallops

*Shitake dumpling, dashi broth, fermented leek*

## SHARING STYLE DESSERT

Valrhona Chocolate Gourmandise

*Guanaja, Chantilly, cherry*

We are happy to cater to your dietary requirements please notify us in advance.

