

# trevor

KITCHEN AND BAR

## Valentine's Day

2012

### *one*

**macaroni & asiago cheese**



**lobster bisque** with cognac cream



**lettuce wraps for two** with foie gras & smoked duck



**arugula salad** with butter roasted figs, pancetta & baco noir balsamic



**roasted beet salad** with fried halloumi, cashew butter & crispy shallots



**wagyu beef carpaccio** with palm hearts, radish & avocado ranch

### *two*

**lobster & prawn spaghetti** in cognac & chive sauce



**veal shank for two** with soft polenta & root vegetables



**roast chicken** with parmesan crusted leg, creamed barley & rapini



**pan seared pickerel** with potato crusted oysters, roasted cauliflower & sauce soubise



**bone marrow crusted filet of beef** with truffled goat cheese poutine



**duck confit** with turnip risotto & sage

### *three*

**crème brûlée**



**a selection of artisan cheese** for two



**caramel apple crumble for two** with chantilly cream & rum raisin purée



**dark chocolate & caramel torte** with peanut butter chantilly



**hot fudge sundae** for two



**sorbet**

\$65

### *add*

sea salted frites	6
root vegetable mashed potatoes	8
sesame charred asparagus	9
truffled goat cheese poutine	10
pan seared foie gras	15
macaroni & asiago cheese	15
tempura shrimp with spicy mayo	15
trio of mini kobe burgers with garlic truffle mayo	21