

# *Valentine's Day at Zafferano 2020*

*Louis Roederer Champagne on Arrival*

## Entree

### **Smoked Tasmanian King Salmon,**

*Served with rocket; baby capers, Spanish onion, toasted parmesan wafers, and horseradish cream.*

*or*

### **Sea Salt Calamari,**

*Shallow fried Rottneest calamari dusted in Semolina & sea salt, tossed in a shaved marinated fennel & roquette salad with black olives, toasted almonds and a lime and olive oil dressing*

*or*

### **Apricot Salad**

*Tea soaked apricots tossed with orange segments, toasted almond, feta and roquette with an apple and balsamic dressing.*

*or*

### **King Prawns**

*Pan seared and tossed with tagliarini pasta, fresh lemon, basil, baby spinach, aged parmesan and a light tomato and saffron coulis.*

## Main

### **Pink Snapper,**

*Simply grilled & served with parmesan crumbed asparagus & chive beurre blanc.*

*or*

### **Atlantic Salmon,**

*Grilled medium rare, served on lightly spiced bubba ganoush with pomegranate and pink lady apple salsa, pomegranate molasses & micro herbs.*

*or*

### **Mount Barker Free Range Baby Chicken,**

*Portuguese marinated, char grilled and served with oregano and sweet corn salsa & cabernet jus.*

*or*

### **Prime Fillet of Beef,**

*Char grilled and served with a crisp Italian herb and chorizo rosti with cabernet jus.*

*To share for the table: Green Leaf and Feta Salad, Balsamic & Olive Oil Dressing*

## Dessert

### **Lemon Curd Meringue**

*Served with toasted orange blossom marshmallow, raspberry coulis and double Cream.*

*or*

### **Rich Chocolate Indulgence**

*Rich Belgian chocolate mousse, layered with fudge brownie, salted dark chocolate ganache and served double cream and dark chocolate sauce.*

*or*

### **Honeycomb Bruleé**

*Traditional Vanilla Crème Bruleé infused with flavours of honeycomb served with house made honeycomb and Sweet Micro Herb garnish.*

*or*

### **Vanilla Bean Pannacotta**

*Silky smooth bourbon vanilla bean Pannacotta served with lemon scented berry compote and raspberry coulis.*

*Tea or Coffee*

*Upgrade your experience:*

*Add a luxury boxed Red Rose & boutique chocolate for: \$70.00*

*Or*

*Add a luxury boxed Red Rose, boutique chocolate  
&*

*A Bottle of Louis Roederer NV Champagne at the table: \$160.00*

