

PE(S)ATORE

Valentine's Day Menu 2019

a glass of Champagne

amuse bouche

Cloudy Bay storm clam

bbq rose, cos & yuzu

pressed dry aged duck

salted plum, beetroot, rosehip

dessert

rhubarb & rose granita

compressed apple, mint & pistachio

pickled cherry sorbet

burnt cherry wood cream, cherry leaf marshmallows & textures

\$110.0 per person