



VALENTINE'S DAY AT CASTLE HILL
THREE COURSES \$92

February 12 - 14, 2021

FIRST COURSE

WHITE ASPARAGUS VELOUTÉ

Garlic crouton, truffle, potatoes

FRENCH KISS OYSTERS

Citrus, seaweed tapenade

TUNA CARPACCIO

Hearts of palm, tangerine, soy caramel

BEEF CHEEK RAVIOLI

Cippolini onions, za'atar honey, carrots

RIGATONI CARBONARA

Red king crab, egg, guanciale

MIXED GREENS SALAD

Vermont chevre, white balsamic, fennel, pine nut brittle

MAIN COURSE

RED BEET RISOTTO

Cambozola cheese, fines herbs

BEEF TENDERLOIN

Paillasson potatoes, baby carrots, foie gras nage

SAUTÉED ROSE FISH

Kabocha squash, root vegetable minestrone

LOBSTER TAIL

Artichoke hearts, fingerling potatoes, rosé butter sauce

ROHAN DUCK DUET

Pan-roasted duck breast, braised leg rilette, pommes purée

POACHED HALIBUT

Roasted Brussels sprouts, olives, red cabbage jus

DESSERT

RED VELVET SOUFFLÉ

Greek yogurt "anglaise"

PASSIONFRUIT VACHERIN

Star anise Chantilly, hazelnuts, kalamansi

CHOCOLATE TART

Chocolate ganache, raspberry cream, cocoa sorbet

Please be sure to inform the service team of any dietary restrictions or food allergies to ensure a safe and comforting dining experience, and keep in mind that raw or undercooked proteins may increase the likelihood of food-borne illness.

Last, but not least, please refrain from the use of mobile phones in the dining room.

