

Valentines Day February 14th 2018

# OCEANO KITCHEN

first

chilled tomato soup  
stracciatella / basil / sourdough

second

maine lobster & wood fired carrot salad  
avocado / blood orange / lemon yogurt / sunflower crumble

third

cauliflower & hazelnut risotto  
carnaroli rice / parmigiano / romanesco / black truffle butter

*with shaved fresh black perigord truffles - \$35 supp*

fourth

36 hour beef brisket  
smoked fennel crust / creamy polenta / local vegetable gardeniera

dessert course

chocolate passionfruit cake  
coconut dacquoise / burnt almond ice cream

\$79 per person plus tax