

THE WHITE RABBIT

Valentine's Day 2017

Dinner Menu

First Seating: 108⁺⁺ per person

From 6 - 6.45pm

Second Seating: 118⁺⁺ per person

From 8.15 - 9pm onwards, inclusive of Intermezzo course

Amuse Bouche

marinated scallop, radish "flower"

Cured Yellowfin Tuna Loin

feta, minted pea purée

Sunchoke Velouté

65°C eggs, crispy smoked bacon

Young Cauliflower (Second Seating Only)

roasted whole, miso mornay gratin, shaved winter truffles

Paupiette of Dover Sole

sauce américaine, salicorne, fried artichoke

or

Veal Cheek Blanquette

roasted baby vegetables

Muscato "Snow Globe"

seasonal berries

Selection of Petit Fours

Artisanal Teas and Gourmet Coffee

Additional \$48⁺⁺ for beverage pairing

Beefeater 24 G&T served with house tonic

Cousiño-Macul Chardonnay 2015, Maipo Valley

El Brindis by Franck Massard Cariñena, Garnacha 2012, Montsant