

# THE WHITE RABBIT

## Valentine's Day 2018

**First Seating: 118<sup>++</sup>, additional 68<sup>++</sup> for wine pairing**

*From 6 – 6.45pm*

**Second Seating: 138<sup>++</sup>, additional 78<sup>++</sup> for wine pairing**

*From 8.15 – 9pm*

### **Amuse Bouche**

*asparagus parfait, Gillardeau oyster*

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*Boizel Brut Réserve NV, Épernay*

### **Cured Barramundi**

*lime foam, celery, ikura*

### **Tomato Tart**

*arugula pesto, whipped burrata*

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*Tabalí Reserva Sauvignon Blanc 2015, Limarí Valley*

### **Seared Carabinero Prawns (Second Seating Only)**

*capellini, prawn bisque, tobiko*

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*Viña Cousiño Macul Carménère 2016, Central Valley*

### **Aged Challans Duck Breast**

*cherry sofrito, creamed polenta, charred bok choy, sansho pepper*

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*Clos de los Siete 2014, Mendoza*

### **Strawberry, Rose & Chocolate**

*poached strawberries, rose sorbet, chocolate sablé*

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*Garofoli "Dorato" Vino Dolce Moscato Passito 2013, Le Marche (90ml)*

### **Selection of Petit Fours**

### **Artisanal Teas and Gourmet Coffee**