

decant

Valentine's Day

Tuesday 14th February 2012



ENTREE

Seafood Tasting Plate to Share

blood orange cured ocean trout with woodside chèvre, edible flower, salmon roe and baby basil
prosciutto-wrapped scallops in the half shell with spiced pumpkin purée salsa verde and micro herbs
oysters opened to order, fresh or steamed, with scorched green onion dressing
on a bed of himalayan salt

MAIN COURSE

rosemary-scented lamb rump with herbed couscous, mint salsa and shaved bitter chocolate
char-grilled prawn risotto with lemon and young spinach
confit duck leg on puy lentil with steamed asparagus and chilli cauliflower cream

DESSERT

Tasting Plate to Share

fresh strawberries embedded in shards of dark chocolate with raspberry sorbet and green apple chips
zest of orange pannacotta with vodka and kiwi fruit purée and a lime tuile
pistachio ice cream with olive oil short bread and a shot of kahlua or coffee
tea and coffee to finish

\$75 per person

*****Including Glass of The Lane 'Lois' Blanc de Blancs on Arrival*****

Bookings essential.

Please phone 8412 5600 or email reception@clarionhotelsoho.com.au to book.

Dinner, Bed & Breakfast Package

Spoil your loved one this Valentine's Day with a **romantic overnight stay in a luxurious Studio**, complimentary **Australian Sparkling & chocolates** in your room.
Package includes **Dinner for Two in Decant** (above menu) and **Breakfast** the following morning (breakfast includes food and beverage up to the value of \$20 pp) for only \$399.00.
*****Upgrade to a Corner Balcony Suite for an extra \$50.00 pp*****

