

Valentine's Day at Arossa Wine & Grill

\$120++



Amuse

Mascarpone Tart with Orange Marmalade

1st Course

Salmon & Scallop Tartar with Oscietra Caviar

2nd Course

Roasted Foie Gras with Black Truffle Risotto

Pasta

Home-made Lobster Ravioli with Bisque Sauce

Choice of Main

Braised Beef Cheek in Red Wine Sauce with Mashed Potato

or

Roasted Seabass with Sauteed Sea Urchin & Persimmon Sauce

Dessert

Chocolate & Hazelnut Semifreddo

