

BOFFINS

RESTAURANT

# *Valentines Day*

*14 February 2014*

*Seven course degustation \$89.50 per person*

*(including a glass of sparkling on arrival, tea & coffee)*

*1745 or 1930 sitting*

## *Amuse*

*Avocado & Lobster Cornett*

## *Pre-Entree*

*Seared scallops, Parma ham, white onion puree,  
mango confiture, 10 yr. old balsamic*

## *Entrée*

*Saffron poached Barramundi, open ravioli,  
pencil leeks, fennel foam*

## *Palate cleanser*

*Strawberry & mint granita*

## *Mains*

*Beef tenderloin, foie gras stuffing, spinach artichoke cream,  
white asparagus, cipolline, Chartreuse jus*

## *Dessert*

*Chocolate mousse, crème brulee centre,  
sweet basil & lavender ice, summer berries*

## *Cheese*

*Dill infused ashed goat's chevre, guava paste,  
muscatel, glazed fig, rosemary falwasser*

*Bookings Essential: 02 6215 5285*