

# VALENTINE'S DAY

## 4 COURSE DINNER MENU

### TO START

OSTRICHE - PACIFIC TASMANIAN OYSTERS WITH GREEN APPLE AND SHALLOT VINAIGRETTE <sup>GF, NF, DF</sup>

CRUDO - ORA KING SALMON CRUDO, NEGRONI DRESSING, AVOCADO, FINGER LIME <sup>GF, NF, DF</sup>

FOCACCIA - WITH STRACCIATELLA, WHITE ANCHOVY, BALSAMIC PEARLS <sup>NF, GF\*, DF\*</sup>

### ENTREE

PASTA - TAGLIOLINI WITH BLUE SWIMMER CRAB MEAT AND SMOKED TROUT, PROSECCO WINE SAUCE, CAVIAR, SEAWEED POWDER <sup>NF, GF\*</sup>

### MAIN COURSE

#### SELECT ONE

PESCE - BLUE EYE FILLET, CHERRY TOMATO AND SPICY 'NDUJA VELLUTATA, MUSSELS, GLAZED FENNEL <sup>GF, NF, DF</sup>

MANZO - BEEF CHEEK BRAISED IN RED WINE, CELERIAC PURÉE, CHARRED BROCCOLINI, THYME JUS <sup>GF, NF, DF\*</sup>

CARNE - DUCK BREAST SOUS VIDE, CELERIAC PURÉE, CHARRED BROCCOLINI, AMARENA CHERRY, THYME JUS <sup>GF, NF, DF\*</sup>

### DESSERT

CIOCCOLATO - WHITE CHOCOLATE AND VANILLA MOUSSE, POACHED STRAWBERRIES IN PROSECCO WINE, AMARETTI CRUNCH <sup>V, GF\*</sup>

GF GLUTEN FREE | DF DAIRY FREE | V VEGETARIAN | NF NUT FREE | \* CAN BE ADAPTED

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OLIVIGNA RESTAURANT AT  
PIETRO GALLUS ESTATE

