



# V A L E N T I N E ' S D A Y

## CAULFIELD'S BAR AND DINING ROOM



### STARTERS

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|---|--|
| <b>LOBSTER BISQUE</b><br>lobster, fresh herbs 18  | <b>GRILLED LAMB LOLLIPOPS</b><br>garlic & rosemary 24  |
| <b>HALF DOZEN OYSTERS</b><br>champagne mignonette 21                                    | <b>KALE SALAD</b><br>dried cranberries, toasted almonds,<br>goat cheese, red wine vinaigrette 16 |
| <b>CHEESE &amp; CHARCUTERIE PLATTER</b><br>selection of three 24<br>selection of six 42 | <b>BURRATA</b><br>oven roasted vine tomatoes, basil pesto, rustic bread 16                       |

### ENTREES

- LOBSTER TAIL**  
roasted fingerling potatoes, carrots, fennel, chipotle-saffron cream sauce 38
- FILET MIGNON**  
mashed potatoes, brussels sprouts, apricot demi-glace 48
- ALASKAN HALIBUT**  
mashed potatoes, market vegetables, roasted red pepper cream sauce 36
- FETUCCINE CARBONARA**  
egg, cream, pancetta 30
- TRUFFLE RISOTTO**  
wild mushrooms, shaved parmigiano-reggiano 32
- JIDORI HALF CHICKEN**  
mashed potatoes, roasted brussels sprouts 34

### DESSERTS

12

- CHOCOLATE LAVA CAKE**
- PINK CHAMPAGNE CHEESECAKE**
- CHOCOLATE DIPPED STRAWBERRIES**

