

## Tempest - Valentines Menu - 2004

Mesclun Salad with Smoked Salmon	9.00
granny smith apple, brie, hazelnut vinaigrette	
Leaning Tower of Mango, Lobster and Fennel	13.00
chive oil, sevruga caviar	
Corrmeal Crusted Malpeque Oysters	10.00
with remoulade sauce	
Torchon of Foie Gras	15.00
with plum confit, raspberry vinegar syrup	
Pasta D'Amore	23.00
shrimp, mussels, scallops in a cioppino broth over cappelini	
Breast of Brome Lake Duck	25.00
with Bing cherries, star anise confit, wild rice pancake	
Seared Rare Tuna	27.00
sesame crust, seaweed salad, jasmine rice, wasabi aioli	
Gigantic Coconut Prawns	25.00
with spicy tamarind noodles	
Stilton Stuffed Martock Glen Filet Mignon	27.00
stuffed with stilton, cabernet demi, horseradish mash	
Portobello and Grilled Vegetable Napoleon	18.00
tomato, red pepper and mascarpone coulis	
<b>Sweets</b>	
Passionfruit Panna Cotta with Almond tuiles	7.00
Chocolate Trio: Pate, Mousse, White Gelato	9.00
Amaretto Cheesecake, Almond brittle	8.00
World Cheese selection for two, fresh fruit	15.00