

ST. VALENTINE'S DAY

THE COMBINE NORFOLK | THURSDAY FEBRUARY 14TH, 2019

FLIRT

Foie Gras Mousse & Sparkling Aperitif

served on grilled herbed focaccia with a splash of sparkling red

FIRST BASE

YU Ranch Carpaccio

shaved Piave, arugula & Pristine Extra Virgin Canola Oil

Roasted Red Beets & Heritage Greens

goat cheese fritter, toasted walnuts & dill cream

Spiced Fennel & San Marzano Tomato Soup

chive crème fraîche

Lobster Rolls

Atlantic lobster, celeriac cream, lemon & tarragon on warm toasted garlic bun

SECOND BASE

Butternut Squash Ravioli

hand made ravioli with thyme & mustard cream, crispy sage & house made herb ricotta

Brick Oven Pickerel

edamame & roasted red pepper risotto cake, grilled bok choy & gingered broth

Surf & Turf

☛ add 9.95 to menu price | beef tenderloin with Atlantic lobster tail, soft mashed potato, vegetables, red wine jus & drawn butter

Cast Iron Stuffed Chicken

chicken supreme stuffed with roasted red pepper & Pecorino Toscano served with potatoes, roasted Brussels sprouts & toasted fennel seed cream

THIRD BASE

Red Velvet Lava Cake

white chocolate centre

Strawberry Pavlova

strawberry pink peppercorn compote & Chantilly cream

Vanilla Crème Brûlée

Grasshopper Pie

dark chocolate tart, mint chocolate glaze & Chantilly cream

59.95 per guest plus hst & gratuity