



VALENTINE'S DAY AT CASTLE HILL
FOUR COURSES \$135

~ FIRST COURSE ~

PERFECT PARTNERS
Native oysters, Siberian caviar, sunchoke

or

ROSE AND GOLD
Beets, winter greens, radish

~ SECOND ~

LOVEBIRDS
Squab, foie gras, wheat

or

CREME DU BARRY
Brassica, crème fraîche, truffle essence

~ THIRD ~

DOMESTIC "WAGYU" BEEF
Bone marrow, potato, Bordelaise sauce

or

ATLANTIC HALIBUT
Razor clam, vin blanc

or

TORTELLINI
Ricotta, parsnip, mushrooms

~ FOURTH ~

SPARKS FLY
Brown butter cake, popping yuzu rocher

or

KISSED BY A ROSE
Dark chocolate mousse, red wine velvet cake, rose

Please be sure to inform the service team of any dietary restrictions or food allergies to ensure a safe and comforting dining experience, and keep in mind that raw or undercooked proteins may increase the likelihood of food-borne illness. Last, but not least, please refrain from the use of mobile phones in the dining room.