



VALENTINE'S DAY AT CASTLE HILL

THREE COURSES \$125

~ FIRST COURSE ~

choice of

SEA KISS OYSTERS
Cucumber pearls, pink peppercorn

HEARTS OF PALM SALAD
Blood orange, quinoa, beetroot tahini

BEEF CARPACCIO
Yuzu, truffle aioli, red watercress

JONAH CRAB RAVIOLI
Lobster emulsion, hearts on fire sorrel

PARSNIP & APPLE SOUP
Caviar, toasted almond, tarragon

~ SECOND ~

choice of

BEEF TENDERLOIN
Roasted carrot purée, glazed root vegetables, red wine jus

DUCK BREAST
Char siu glaze, purple sweet potato, broccolini

HALIBUT
Potato-leek velouté, roasted onion

MUSHROOM RISOTTO
Point Reyes tomas, black trumpet mushrooms

LAMB SIRLOIN
Braised lamb croquette, kohlrabi, black garlic

~ THIRD ~

choice of

DARK CHOCOLATE COOKIE DOUGH SOUFFLÉ
Sea salt, caramel anglaise

SEVEN LAYER STRAWBERRY SHORTCAKE
Vanilla, mascarpone

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.