

# Valentine's Day at ERA Bistro

\$55

## 1<sup>st</sup> Course

Butternut squash bisque with pistachio & buttered pastry (Ve)

or

Avocado timbale with fennel, cilantro, micro pea shoots & marinated shallots (GF)(Ve)

## 2<sup>nd</sup> Course

Duck confit & mushroom dumplings with sautéed red cabbage & dill aioli

or

Quinoa croquette with braised corn, red pepper & tomato concasse, scallions & tahini (GF)(Ve)

## 3<sup>rd</sup> Course

Raspberry basil sorbet (GF)(Ve)

## 4<sup>th</sup> Course

Seared beef tenderloin with red wine jus, smashed creamer potatoes & seasonal vegetables

or

Butter-poached shrimp & baked trout on rice pilaf with dill persillade & seasonal vegetables

or

Shiitake risotto with microgreens, onion confit, basil & crispy leeks (GF)(Ve)

## 5<sup>th</sup> Course

Chocolate-dipped strawberries & truffles (GF)(V)

or

Dark chocolate & salted caramel hazelnut tart

(GF) = Gluten Free

(Ve) = Vegan

(V) = Vegetarian

Please advise your server of any allergies or dietary restrictions prior to ordering