THE PEMBROKE

VALENTINE’S DAY MENU

STARTER

Raw bar with oysters, prawns, stone crab claws, and mussels, along with assorted artisanal cheeses and charcuterie

FIRST COURSE

SELECT ONE

KISS OF THE LOBSTER (GF)
Bisque, chive oil

BEET SALAD (GF) (V)
Radishes, citrus yogurt emulsion, crushed pistachios

1000-LAYER POTATO (GF)
Crème fraîche, Osetra caviar

STRAWBERRY SALAD (GF) (V)
Mixed greens, feta, radishes, granola, strawberry vinaigrette

MAIN COURSE

SELECT ONE

LADY & THE LAMB (FOR TWO)
House-made lamb meatballs, spaghetti, pomodoro sauce, shaved Parmesan

GRILLED NEW YORK STRIP (GF)
Harissa & herb crushed potatoes, crispy Brussels sprouts, Chianti glaze

CRISPY SNAPPER (GF)
Purple potato purée, Swiss chard

LOBSTER RAVIOLI
Blistered cherry tomatoes, brandy cream

DESSERT

RASPBERRY CRÈME BRÛLÉE (GF)

CHOCOLATE LAVA CAKE
Crème Anglaise

PASSION FRUIT SORBET (VG)

$140 per adult
Tax and gratuity not included.

GF - Gluten Free | V - Vegetarian | VG - Vegan