

# THE PEMBROKE

## VALENTINE'S DAY

### FIRST COURSE

#### Raw Bar

Oysters, Head on Prawns, Stone Crab  
Artisan Cheese and Charcuterie  
Traditional Garnishes with Grilled Breads and Crackers

### SECOND COURSE

#### Select One

##### Sicilian Gnocchi (V)

Smoked Tomato Pomodoro Sauce, Stracciatella, Basil

##### Scallop (GF)

Brown Butter, 'Nduja Sauce, Escarole

##### Smoked Tuna (GF)

Sardinian Minestrone Flavors, Olivada

##### Duck Liver

Saba, Sarawak Peppercorns, Polenta Bread

### MAIN COURSE

#### Select One

##### Aged Duck Breast (GF)

Cipollini Onion, Castelvetro Olives, Orange, Purslane

##### Lobster Risotto (GF)

Lobster Sauce, Shellfish Butter, Citrus Crisps

##### Prime Filet (GF)

Italian Steak Sauce, Mushroom SOTTO, Garlic Confit

##### Smoked Lamb Rack (GF)

Olive Salsa Verde, Hearth Roasted Eggplant

### DESSERT

#### Select One

##### Torta Di Ricotta (V) (GF)

Preserves, Crispy Citrus

##### Black Forest (V)

Cherry Sorbet

##### Lemon Mascarpone Tart (V) (VG)

Lemon Sorbet

##### Ciambellone (V)

Coffee Ice Cream

\$130 per person, Not inclusive of tax & gratuity.  
(V) Vegetarian | (VG) Vegan | (GF) Gluten-Free

Our raw ingredients are carefully sourced from high quality growers and gardens that employ sustainable growing practices.  
An automatic service charge of 20% is applied to parties of six or more.