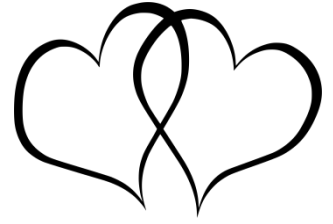




Fratelli's

Valentine's



3 Course Menu | \$75 per person

FIRST COURSE

Fratelli's Lobster Bisque

Roasted Shrimp, Crab & Lobster meat

Black Winter Truffles (Perigord France)

Capellini Pasta with Parmesan & Truffle Butter

Strawberry Salad

Baby Spinach, Black Mission Figs, Feta, Toasted Almonds & Strawberry Vinaigrette

SECOND COURSE

Slow Braised Osso Bucco

With Parmesan Risotto

Queensland New Zealand Barramundi

Pan Seared with Roasted Brussel Sprouts, Crispy Fingerling Potatoes & Lemon Buerre Blanc

Black Linguini

Cuttlefish Ink Pasta with Jumbo Lump Crabmeat, Tomatoes & Celery Leaf in a Preserved Citrus Butter

THIRD COURSE

Meyer Lemon Tart

Modern Play on Lemon Meringue Pie with Meyer Lemon, Torched Meringue, Candied Lemon Zest & Raspberries

Two Tone Crème Brulee

Vanilla Bean Custard Topped with Chocolate Mousse & a Thin Crust of Crisp Sugar with Fresh Berries

Vanilla Bean Panna Cotta

A Silky Italian Cream with Raspberry Caviar & Hibiscus Reduction