LIVELLO

VALENTINE'S DAY 2013

\$125 PER COUPLE

INCLUDING:

SPARKLING WINE CENT'ANNI

SMOKED SALMON, CAVIAR, CHIVES

FIRST COURSE

SOUP OF SALSIFY, SALMON ROE, JAPANESE PARSLEY

SALAD OF PROSCIUTTO, ARUGULA SYLVETTA, SHALLOTS, ORANGE VINAIGRETTE

OYSTERS, TAPIOCA, UNI CREAM

MAIN COURSE

DUCK CONFIT, SEMOLINA GNOCCHI, BABY SPINACH

HANGER STEAK, SAVOY CABBAGE, DAIKON, SOY-SANSHO REDUCTION

SCALLOPS, BABY BOK CHOY, OYSTER MUSHROOM, CURRY FROTH

DESSERT

BLOOD ORANGE SOUFFLÉ, VANILLA ICE CREAM

CHOCOLATE SOUFFLÉ, DOUBLE CHOCOLATE ICE CREAM

Chef De Cuisine Benjamin Dayag

We believe in sourcing ingredients from local producers that share our passion for quality, organic, sustainable and fresh produce.