



Café des Amis Valentines Menu 2026

Chefs Amuse Bouche

Mini Salmon Wellington with Pesto - or - Pate

Appetizer Choices:-

Wasabi Kissed Parma Garden

A delicious salad with quails egg croquettes, 24month Parma Ham parmesan mousse, semi roasted cherry tomatoes, Champagne shallot vinaigrette Pine nuts, Croutons and mild wasabi cream.



Beef Cheek Tortellini with Champagne Parmesan sauce

Tender beef cheek wrapped in a pasta pillow



Wild mushroom & Porcini Soup, sliced dark truffle & toasted croutons

Main Course Choices:-

Sous vide Iberico Spanish Pork Fillet with Whisky Sauce

Butternut, baby carrot, Gourmet Creamed Potato



Canadian Lobster Tail Thermidor, Chefs Mushroom Risotto, Caviar and lobster oil



Jacks Creek Wagyu New York Strip

Sous vide then seared on an iron skillet,
Potato puree, butternut & pumpkin, Pepper Sauce (or other sauce)

Dessert Choices:-

Chocolate Orange tart with Oreo cookie ice cream



Mango & Fresh Fruits Pavlova with white chocolate



Vanilla Crème Brûlée with wild berries