



THE
CONTINENTAL
RESTAURANT & BAR

Valentine's Dinner

Carpaccio of Japanese Hamachi

Blood Orange, Fennel, Red Chili and Olive Oil

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Fresh Strozzapreti

Aged Parmesan and Périgord Truffle

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Sautéed John Dory, Moules Marinière

Buttered Ratte Potatoes and Confit Leeks

or

Braised Short Rib of Beef 'Rossini'

Foie Gras Pâté, Truffle and Madeira Jus, Game Chips

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Peach Melba Baked Alaska

to share