



## McGill's Valentine's 5 Course Menu

*Chocolate Inspired*

*February 14<sup>th</sup>*

*Amuse Bouche*

*Chef Inspired*

*First*

*Strawberry, almond & arugula salad with chocolate & passion fruit vinaigrette*

*Second*

*Slow roasted cocoa & espresso rubbed pork belly with chilli dust,  
gooseberry chutney & pickled carrots*

*Third*

*Cocoa & creole dusted bay scallop with mango pearls & cauliflower purée*

*Fourth*

*Cracked pepper and cocoa nip rubbed beef tenderloin, truffle duchess,  
asparagus spears, roasted beets & baby carrots*

*Fifth*

*Rich marquise cake, layered with Bavarian mousse & dark chocolate ganache*

*\$85pp, plus tax*