

BOTTEGA

Valentine's Day

Tuesday 14th February 2017

Open from 5:30pm
Reservations are essential
please call **03 9654 2252**, or email **dine@bottega.com.au**

\$140 per person*
Including a glass of NV Piper-Heidsieck champagne or Peroni on arrival

CANAPE

Crumbed oyster with chargrilled chorizo, sweet and sour peppers

FIRST COURSE

Scallop crudo, finger lime, bottarga

SECOND COURSE

Smoked trout ravioli, beetroot, capers and lemon

THIRD COURSE

Pan-seared John Dory, caponata, steamed zucchini flower

FOURTH COURSE

Risotto alla pescatore

FIFTH COURSE

Cape Grim porterhouse, lemon and truffle butter, silver beet and pangrattato

DESSERT

Caramelised white chocolate fondant, with all our favourite garnishes:
milk chocolate cremoso, gianduja, dark chocolate sorbet, baci di caffe,
Piedmontese hazelnuts, amarena cherries

A matched wine option will also be available on the night for an additional \$40 per person

**A 50% deposit will be required to secure a reservation*

*** Vegetarian menu is available, please advise when making your booking*