

INTREPID
STEAK | SEAFOOD | RAW BAR

JOIN US FOR

Love in Intrepid

Friday, February 14th | 6pm - 10pm

\$185 per person *plus gratuities*

Bread & Butter
House Baked Rolls, Whipped Butter

FIRST COURSE

CHOICE OF

Valentine Roll

Jumbo Shrimp, Mango, Cucumber, Atlantic Scallop, Special Sauce

Seared Tuna Carpaccio

Black Olive Tapenade, Basil Emulsion, Sundried Tomato

Wild Mushroom Arancini

Black Truffle Mayonnaise, Grated Aged Parmesan

Beef Carpaccio

Brioche, Capers, Crispy Shallots, Mustard Greens, Garlic Aioli

SECOND COURSE

CHOICE OF

Crispy Duck Salad

Watermelon, Sesame, Chili, Ginger Hoisin Sauce, Cilantro

Slow Braised Pork Belly

Smoked Mash Potato, Pork Crackling, Calvados Sauce

Tuckers Farm Goat's Cheese Gnocchi

Beetroot Puree, Toasted Pine Nuts, Watercress, Herb Oil

Oyster Kilpatrick

Bacon, Spinach, Hollandaise Sauce, Herb Crust

THIRD COURSE

CHOICE OF

Sautéed Tiger Prawns

Chili, Garlic, Lemon, Parsley

Belgium Endive Salad

Blue Cheese, Walnut, Shallot Rings, Pommery Mustard Dressing

Wagyu Steak Tartare

Toasted Sour Dough, Quail Egg, Truffle Crème Fraiche

FOURTH COURSE

CHOICE OF

Prime Tenderloin Tournedos Rossini

Foie Gras, Sour Dough Crouton, Spinach, Madeira Sauce
- Shaved Black Truffle - \$30 Supplement

Glazed Usda Prime Beef Short Rib

Horseradish Potatoes, Crispy Shallots, Red Wine Sauce

Wild Mushroom Open Lasagna

Artichokes, Toasted Brioche Crumbs, Shaved Parmesan

Pacific Halibut Fillet

Garlic Potatoes, Pancetta, Roasted Salsify, Chive Oil

FINAL COURSE

CHOICE OF

Raspberry Pavlova

Water Roses Cardamom Meringue,
Lime Strawberry Mascarpone, Raspberry
Sorbet, Freeze Dried Raspberry,
Fresh Raspberry

Selection Of North American Farm House Cheeses

Quince Paste, Artisan Crackers,
Grapes, Toasted Pecans

Black Forest

Kirsch Dark Chocolate Sponge,
Mascarpone Mousse, Cherry Compote,
Fresh Cherries, Caramel Almond Dust,
Chocolate Ice Cream, Chocolate Bark

(V) - Vegetarian (GF) - Gluten Free

As part of our commitment to sustainability and responsible sourcing, we work closely with our suppliers to serve sustainable/local/organic produce, seafood, coffee and tea where possible. Please speak with your server for more information regarding our menu items.

If you have any intolerance or specific diet, please ask your waiter for guidance. Consumption of raw or under-cooked meats can present a potential health risk.

17% gratuities will be added to the menu price listed.