

# Valentine's 2012

*\$65 per person*

## Amuse Bouche

Artisan bread oil and dips

## Entrée

*A choice of*

Sesame crusted seared tuna, Asian vegetable medley, rice noodle served with sesame and soy dressing

or

Homemade ravioli stuffed with pumpkin, spinach, pine nuts and gorgonzola on a bed of Napolitan sauce and almond browned butter

## Main

*A choice of*

Pan seared venison loin served with roasted garlic baby potatoes and a spiced cherry and cardamom glaze

Tea and dill hot smoked salmon with garlic prawns on a bed of homemade pasta served with truffle oil

Black star sirloin served with cheese and potato gratin, a green beans prosciutto fagot and jus

Grilled vegetable stack with wild mushroom, truffle risotto, wilted spinach, sundried tomatoes and garlic pesto

## Assiette of Attic desserts to share

Dark chocolate mousse

Decadent chocolate brownie

Mango and passion fruit mille feuilles

**Bookings are essential**

[www.theatticbar.co.nz](http://www.theatticbar.co.nz) - [uptheattic@gmail.com](mailto:uptheattic@gmail.com)

09 521 0000