

HOMER ST

CAFE AND BAR

♥ HSCB Valentine's Day 2019 ♥

\$70 per person

AMUSE BOUCHE

Fried Chicken Hearts

buttermilk & caviar ranch

Parés Baltà 'Pink' **Garnacha Blend** N/V Penedès SP

STARTER

Whipped Chicken Liver & Foie Gras Profiteroles

Stoney Paradise grape gelée, pickled mustard & shallots, burnt rosemary jus

Château d'Armajan Des Ormes **Sémillon Blend** 10 Sauternes FR

or

Albacore Tuna Crudo

shaved radish, black olive, caper & anchovy dressing

Jasci & Marchesani **Trebbiano d'Abbruzzo** 16 Abruzzo IT

MAIN

Smoked Duck Breast

black garlic glazed carrots, roasted cipollini, savoury duck confit farrotto, natural jus

Boutari 'Naoussa Grande Reserve PDO' **Xinomavro** 12 Naoussa GR

or

Steak Oscar for Two

crab crusted beef striploin, rotisserie potato,

creamed kale & veg medley, béarnaise sauce & peppercorn jus

Terrazas de los Andes 'Reserva' **Malbec** 15 Mendoza AR

DESSERT

Whipped Chocolate Ganache Tartlet

salted caramel, cacao nib, honeycomb

Fonseca Tawny 10yr PR

or

Natural Pastures Baked Brie for Two

fruit & nut crostini, honey, fresh fruit

Donnafugata 'Ben Ryè' **Muscatof Alexandria** 16 Pantelleria IT

WINE PAIRING

\$35 per person



@HomerStCafeBar homerstreetcafebar.com