Valentine's Day

VEGETARIAN MENU \$195 PER PERSON

AMUSE BOUCHE

Mushroom Arancini (D) Mushroom, Black Garlic Aioli, Micro Greens

ENTRÉE

Heirloom Tomato Salad (D, N) Mini Burrata, Basil, Rocket, Truffle Balsamic, Pine Nuts

Or

Falafel (V)

Hummus, Beetroot, Gem Lettuce, Sherry Vinegar, Broad Beans

MAIN COURSE

Gnocchi (V, D)

Cherry Tomatoes, Zucchini, Asparagus, Black Truffle

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Risotto (D, N, V)

Mushroom, Asparagus, Fetta, Smoked Almonds

Or

Blanquette de Legumes (D)

White Beans, Carrots, Fennel, Veloute

SORBET

A Seasonal Refresher from the Kitchen

DESSERT

Kirsch Gâteau (D, N)

Cherry, Dark Chocolate, Coconut

Or

Two Hearts on One Plate

A Dish for Lovers to Share (D, N)

Strawberry, White & Dark Chocolate, Passionfruit, Almond

Or

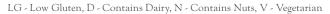
Selection of Cheese (D, N)

POINT

Apple, Walnuts, Muscatel Grapes, Lavosh

TO FINISH

Point's Signature Coffee Chocolate Parfait Cup (LG, D) Freshly Brewed Coffee & Tea



All food items are prepared in the same kitchen.