



Valentine's Day at Silo

SAT, FEBRUARY 14

\$120 per person

Choose one from each course

reservations | angusglen.com/silo

STARTER

SEARED SCALLOPS CRUDO

Seared scallops, mango marmalade, black caviar, citrus beurre blanc, micro greens

CREAMY BURRATA

Heirloom tomatoes, slow-roasted cherry tomatoes, fig, aged balsamic reduction, tomato & basil vinaigrette

SOUP

RICH LOBSTER BISQUE

Aromatic herbs, Pernod essence, garlic bruschetta

CLASSIC FRENCH ONION SOUP

Caramelized onions, beef broth, aged Gruyère crouton

MUSHROOM VELOUTÉ

Mushroom medley, truffle, parmesan with crispy enoki

INTERMEZZO

VINTAGE CHAMPAGNE SORBET

Fresh mint and lime zest

MAIN

SURF & TURF DUO

Broiled 6 oz lobster tail & grilled 4 oz beef filet tournedos, truffled purple yam mash, garlic emulsion, charred broccolini, baby carrots, red wine rosemary jus, dill oil

DUCK & LAMB DUO

Pan-seared duck breast and herb-crusted rack of lamb, cumin butternut squash purée, sautéed seasonal vegetables, Charon sauce, spicy fig jam

BAKED TOFU & NAPA VEGETABLE ROLL

Warm mango salsa
Served with a hot & sour vegetable broth

PAN-SEARED SEA BASS

Red chimichurri, spinach risotto, asparagus, tomato & chive oil

DESSERT

ISPAHAN

Vanilla sponge cake, chocolate crèmeux, cardamom-vanilla mousse, strawberry mousse dome, strawberry compote

VALENTINE'S DESSERT TRIO

Red velvet cake, vanilla crème brûlée, chocolate-dipped strawberry with coulis

TO FINISH

Freshly brewed tea or coffee
Assorted pralines
& petit fours

