Erica Jane Restaurant Valentines 2024

Upon arrival

Sound Check

Shaved Culatello, Effingham Bay oyster, accompaniments, and a glass of Moët & Chandon

Choose one from each of the following options

Opening Acts

Albacore Tuna Crudo

hibiscus dashi broth, furikake, aioli, shaved foie gras, buttermilk foam

Wagyu Carpaccio

pickled and roasted shallots, burnt onion aioli, rosehip curd, toasted bread

Headliners

Roasted Chicken

Rossdown Farms chicken breast, crispy skin with a Koji butter glaze, flax & caraway dumplings with roasted carrots, spiced carrot jus

Halibut and Lobster

Pacific halibut fillet, lobster stuffing and beetroot wrap, sweet potato cakes fried in butter, goat milk cream sauce

Beef Striploin

Beretta Farms 100z beef striploin, grilled and finished with whipped wagyu butter, seasonal vegetables, potato pavé, red wine demi-glace

Encores

Vanilla Panna Cotta

vanilla custard with strawberry preserve, white chocolate cake, caramelized white chocolate gianduja, strawberry and camelina oil broth

Devil's Food Cake

dark chocolate torte with a dark chocolate ganache and milk chocolate mousse, Chantilly, blackcurrant



9500

