

# CALDO VERDE

## VALENTINE'S DAY

\$145 PER PERSON

### BLINIS + CAVIAR

crème fraîche, brown butter  
+

### WEISER'S RADISHES

rye crostini, salted butter

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### SCHANER FARMS' CITRUS + AVOCADO

beet purée, crème fraîche, pepitas

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CHOICE OF (PLATTER FOR 2)

### PLATO DE MARISCOS

oysters, local spot prawns, mussels, stuffed rock crab

OR

### SPICED FARMER'S MARKET VEGETABLE TAGINE

couscous, saffron onions, chickpeas

OR

### GRILLED WAGYU COULOTTE

chanterelles, shaved truffles, gentleman's relish

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### BALLYMALOE DESSERT BUFFET FEATURING GUEST CHEF JR RYALL

lemon meringue tartlets, gâteau marjolaine, mrs. allen's carrageen moss pudding, panna cotta with espresso jelly, burnt caramel chocolate truffles, irish apple cake, chocolate eclairs and more