



Valentine's Day Menu

Let's Start:

DUCK PARFAIT

praline mayo, sour kraut, grated hazelnut,
balsamic soy jelly, barrel aged olive oil, smoked salt
or

SPICED FRIED BABY CALAMARI

popcorn coated calamari, herb salad
and sweet and spicy peanut dressing
or

BREADED TOFU (V)

crispy noodles, coriander, cashew and pomegranate salad
with Chinese leaf and creamy sesame dressing

The Main Event:

ROLLED LAMB SHOULDER

sous vide in garlic and mint butter,
with masala mash, mint jus and pickled red cabbage
or

LINE FISH,

sous vide in parsley and lemon velouté,
with a chive potato cake, buttered cabbage and
pickled carrot
or

GNOCCHI,

sundried tomato pesto emulsion,
parmesan shavings and micro basil

To Conclude:

SALTED CARAMEL

& POPCORN CRÈME BRÛLÉE

popcorn infused vanilla crème brûlée,
salted caramel sauce, passion fruit gel,
popcorn and honeycomb crumble with passion fruit sorbet
or

MISO STICKY TOFFEE PUDDING

sticky date and miso sponge, miso toffee sauce, white chocolate soil,
snicker ice cream

14th of February 2018

Three Course At R350pp

For Reservation: 021 421 5134
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