

INTREPID
STEAK | SEAFOOD | RAW BAR

JOIN US FOR

Love in Intrepid

Friday, February 14th | 6pm - 10pm
\$185 per person *plus gratuities*

Bread & Butter
House Baked Rolls, Whipped Butter

FIRST COURSE

CHOICE OF

ETO Roll (GF)

Crab, Tamago, Spinach, Avocado, Wasabi Mayo, Sesame Seed

Seared Tuna Carpaccio (GF)

Black Olive Tapenade, Basil Emulsion, Sundried Tomato

Wild Mushroom Arancini (V)

Black Truffle Mayonnaise, Grated Aged Parmesan

Beef Carpaccio

Roasted Garlic Mayo, Crispy Leeks, Capers, Crostini

SECOND COURSE

CHOICE OF

Crispy Duck Salad (GF)

Watermelon, Sesame, Chili, Ginger Hoisin Sauce, Cilantro

Crispy Pork Belly

Rum Glaze

Tuckers Farm Goat's Cheese Gnocchi (V)

Beetroot Puree, Toasted Pine Nuts, Watercress, Herb Oil

Oysters Rockefeller

Béarnaise, Spinach, Herbs

THIRD COURSE

CHOICE OF

Lump Crab Cake

Jumbo Lump Crab, Cajun Remoulade

Belgium Endive Salad (GF)

Blue Cheese, Walnut, Shallot Rings, Pommery Mustard Dressing

Wagyu Steak Tartare

Toasted Sourdough, Quail Egg, Truffle Crème Fraîche

Hamachi Crudo (GF)

Pickled Carrots, Jalapeno, Ponzu Sauce

FOURTH COURSE

CHOICE OF

12oz CAB Ribeye (GF)

Grilled Asparagus, Garlic Mash Potato
Choice of peppercorn Cream or Bordelaise Sauce

14oz Rack of Lamb

Dijon & Herb Crusted, Fingerling Potatoes,
Spicy Roasted Broccolini, Red Wine Sauce

Wild Mushroom Open Lasagna (V)

Artichokes, Toasted Brioche Crumbs, Shaved Parmesan

Pacific Halibut Fillet (GF)

Garlic Potatoes, Pancetta, Roasted Salsify, Chive Oil

FINAL COURSE

CHOICE OF

Raspberry Pavlova (GF)

Water Roses Cardamom Meringue,
Lime Strawberry Mascarpone, Raspberry
Sorbet, Freeze Dried Raspberry,
Fresh Raspberry

Selection of North American Farm House Cheese

Quince Paste, Artisan Crackers,
Grapes, Toasted Pecans

Black Forest

Kirsch Dark Chocolate Sponge,
Mascarpone Mousse, Cherry Compote,
Fresh Cherries, Caramel Almond Dust,
Chocolate Ice Cream, Chocolate Bark

(V) - Vegetarian (GF) - Gluten Free

As part of our commitment to sustainability and responsible sourcing, we work closely with our suppliers to serve sustainable/local/organic produce, seafood, coffee and tea where possible. Please speak with your server for more information regarding our menu items.

If you have any intolerance or specific diet, please ask your waiter for guidance. Consumption of raw or under-cooked meats can present a potential health risk.

17% gratuities will be added to the menu price listed.

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Gosling's
SINCE 1806

Complimentary Glass of Veuve Clicquot Rosé

COCKTAILS

Aphrodites Allure 24

Poli Marconi 46 Gin, AIX Rosé, Rose and Juniper Syrup topped with Pere Ventura Rosé

Valentino Old Fashioned 22

Cinnamon Smoked Makers Mark, Crème De Cacao Dark, Crème De Cassis

CHAMPAGNE LIST

Veuve Clicquot 'Yellow Label' Brut N/V **160**

Veuve Clicquot Rosé N/V **180**

Ruinart Blanc de Blancs N/V **225**

Ruinart Rosé N/V **225**

Krug Vintage Brut 2004 **625**

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