

MERCURE

HOTEL

MELBOURNE DONCASTER

Valentine's Day Dinner

4- COURSE SET MENU \$80.1 PP



BUBBLES ON ARRIVAL ON US!

AMUSE-BOUCHE

Ciabatta bread, kaffir lime butter
Sherry-infused beetroot, goat curd, walnut crumble
Duck rilette, Davidson plum, onion jam, cornichon

ENTRÉE

Five spice smoked Tuna, pine nut gazpacho, pickled
cucumber, avocado purée

Paired with The Falls Sauvignon Blanc – Adelaide Hills, SA

MAIN

Filet mignon, mushroom duxelles, balsamic-glazed
pearl onions, potato millefeuille, truffle jus

Paired with Zonzo Cabernet Sauvignon – Yarra Valley, VIC

DESSERT

Raspberry opera cake, chocolate ganache, raspberry
jelly, raspberry sand

Paired with Chambord, France

ADD PAIRED WINE OPTION - \$30 PER PERSON