

**PERCY**

# *Valentine's Day*

**\$105 PER PERSON**

## *Menu*

### **AMUSE BOUCHE**

Creamy Oyster Mushroom "Tarta"

### **STARTERS TO SHARE**

Sonoma Sourdough with Ajo Blanco & Molasses

Yellow Fin Tuna Carpaccio with Ox Heart Tomatoes & Sorrel Leaf

Trio of Spanish Cured Meats with Guindilla Peppers

### **LARGE PLATES TO SHARE**

Dry Aged Duck Maryland with Prune Puree, Roasted Potatoes & Jus

Pescado with "Pil-Pil" Sauce

Caramelised Cabbage with Manchego Cream & Crispy Jamon

Smashed Baby Potatoes with Bravas Sauce

### **DESSERT**

Mango Crema Semi Frio with Dulce De Leche

## *Make It Fancy*

**\$79 PER COUPLE**

1 DOZEN BISTRO OYSTERS WITH VERMOUTH MIGNONETTE

2 GLASSES OF CAVA ON ARRIVAL

