



*Valentine's*  
**MENU**

*"We understand the importance of love and the desire to create beautiful memories. Let us be a part of your love story, as we treat you and your significant other to a cuisine experience that will leave an indelible mark on your hearts".*



## **STARTER SHARING**

### **Duck Charcuterie**

sliced duck prosciutto | duck rilette | duck fat beignets  
duck leg bon bons | plum compote | pickled carrots and red onion  
home-made sourdough melba toast | fresh berries

or

### **Vegetarian Charcuterie**

marinated and charred eggplant | smoked paprika spiced hummus  
goats' cheese and walnut cigars | gruyere and polenta beignets  
pickled plum compote | carrots | red onions  
home-made sourdough melba toast | sun-dried tomatoes

## **SORBET**

grapefruit and elderflower

## **MAIN**

### **Poached Line Fish**

nori crust | smoked beetroot purée | horse radish foam  
candied baby beetroot | fish roe | beetroot crisps

or

### **Braised Brisket Mole**

spiced coriander and pistachio crust | mole sauce | chickpea purée  
crispy onions | hanepoot-soaked raisins | gremolata | sun-dried tomatoes

or

### **Home-made Wild Mushroom and Ricotta Ravioli**

sage beurre noisette | toasted pine nuts | parmesan cheese  
tortilla crisps | sundried tomato pesto

## **DESSERT TO SHARE**

### **Plated Dessert**

ruby chocolate ring | strawberry cheesecake mousse  
red velvet crumble | raspberry rose' compote | pistachio ice cream



*Thank you for dining with us*

**COPA**  
RESTAURANT

