



# VALENTINE'S MENU

**FEB 14TH**

**Enjoy divine dishes made  
with love & care**

**reservations@thecradle.co.za**

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## Fresh oyster and mignonette dip

### Starter

#### **Exquise Prawn and Potato Bisque**

*Indulge with rich velvety, smooth warm bisque with the delicate aroma flavour of the sea, infused with saffron, and finished off with pan fried king prawns*

#### **Warn Duck Salad**

*Grilled crispy duck breast glazed with honey and rosemary parred with crisp sugar snaps, arugula, segmented orange, fennel, and complimented with pomegranate orange blossom*

#### **Roasted Peach and Fior de Mozzarella Salad (V)**

*Summer elegance creamy mozzarella cheese, sweetish ripe peach, crisp wild rocket, heirloom of tomatoes, balsamic aubergine finish of with fresh sweetish purple basil pesto, and hummus*

### Main Courses

#### **Brioche-crusted Norwegian Salmon**

*Pan seared to achieve a crispy, golden crust, served with cauliflower couscous, broccolini stems, Asian style Pak Choi napped with sesame seeds marinade, and dill beurre Blanc*

#### **Provencal Slow Cooked Leg of Lamb**

*Oven braised leg of lamb, infused with rosemary, thyme, and garlic, parred with parsley mille-feuille of potatoes and butternut, and Provencal vegetables, napped by a rich merlot jus, and minted chimichurri*

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### **Grilled Chicken Roulade**

*Creamy butternut risotto, parred with wilted spinach, sauté French green beans, glazed rainbow baby carrots, creamy romesco sauce, and white wine velouté*

### **Dessert**

### **Chocolate Textures**

*Semi-sweet dark chocolate mousse complimented with raspberry coulis, parred chocolate strawberries, chocolate tuille, and complimented with a white chocolate vanilla ice cream*

**R850 PER PERSON**

Happy  
Valentine's  
Day