



TURNER'S

EST. 1978

VALENTINE'S DAY EXPERIENCE

FOUR COURSES | 195 PP

CAVIAR & RAW BAR

Turner's Reserve* | 160
Stone Crab Claws* | mkt
Jumbo Shrimp Cocktail* | 26

enhance any dish with black truffle | 45/5g

FIRST COURSE

(choice of)

Two Oysters On The Half Shell* | pomegranate fresno foam
Bone Marrow | blood orange, herb salad, toasted sourdough
Truffle Ravioli | parmesan and ricotta cheese, honey, beurre rouge
Lobster Bisque | lobster meat, fennel foam, crème fraîche

SECOND COURSE

(choice of)

Tuna Crudo* | yuzu ponzu, torched citrus, avocado mousse, micro shiso
Gnocchi Batonnets | truffle-lemon beurre blanc, snow peas, parmesan
Broken Arrow Ranch Quail | carrot purée, poultry jus
Charred Chimichurri Octopus | roasted pommes noisette, chorizo, saffron-lemon aioli

THIRD COURSE

(choice of)

Wagyu Filet Mignon | red wine-peppercorn reduction, celeriac purée, potato nest
Chilean Sea Bass | cauliflower-beurre noisette purée, zucchini, candied kalamata olives
Morel Mushroom Risotto | truffle, parmesan crisps, perfect egg
Scallops | spring pea purée, gnocchi, caviar, green oil

FOURTH COURSE

(choice of)

Hot Date | sticky toffee pudding, butterscotch sauce, vanilla ice cream
Berry Cute | vanilla bean panna cotta, forest fruit compote, brandy snap
Old Fashioned Chocolate Cake | rich chocolate sponge, chocolate ganache, vanilla ice cream



COCKTAILS

GOLDEN STANDARD

Opulent Espresso Martini | 18

House-Infused Vanilla Bean Patrón Reposado Tequila,
Mr Black Coffee Liqueur, MAVEN Cold Brew

Gold Fashioned | 18

House Blend of WhistlePig PiggyBack Rye 6 Year,
Jameson Irish Whiskey, House-Made Cabernet Simple Syrup

Golden "B" | 17

Maker's Mark Bourbon, Lemon Juice, Sweetbird Honeycomb,
Sparkling Brut, Gold Dust

Gilded Goose | 20

Grey Goose Vodka, Martini & Rossi Dry Vermouth
Make it **Shaken & Salted**, add French Fries for a **Salty Twist** +5

Cosmobelle | 18

Absolut Citron Vodka, Cointreau, Sweetbird Dragon Fruit &
Papaya, Lime Juice, Cranberry Juice

Manhattan Barrel | 20

WhistlePig PiggyBack Rye 6 Year, Antica, Amaro Nonino

The Negroni Barrel | 18

The Botanist Gin, Campari, Antica

Margarita My Way | 18

Patrón Reposado Tequila, Cointreau, Lime Juice, Agave Nectar

Paper Plane | 18

Garrison Brothers Bourbon, Nonino Amaro, Aperol, Lemon Juice

Mystic Garden | 18

The Botanist Gin, Cointreau, Lemon Juice, Sweetbird Honeycomb,
Basil, Fever-Tree Lime & Yuzu

Tropical Margarita | 18

Casamigos Blanco Tequila, Cointreau, Sweetbird Dragon Fruit &
Papaya Syrup, Agalima Organic Sour

Blood & Sand | 22

Glenfiddich 12 Year Scotch, Antica, Heering Cherry Liqueur, Oranges

WINES BY THE GLASS

CHAMPAGNE

Perrier-Jouët, 'Belle Epoque', Brut | Épernay 115

Madame Zéro, Brut Rosé | Côtes de Blancs 32

Telmont 'Réserve Brut' | Épernay 28

WHITE & ROSÉ

Terlato Vineyards, Pinot Grigio | Friuli Colli DOC 17

Fritz Zimmer, Riesling Spätlese | Mosel 16

Domaine Anderson, Chardonnay | Anderson Valley 22

Francine Bachelier, 'Vaillons' 1er Cru | Chablis 32

Charles Debourges | Sancerre 20

Domaine de la Chezatte, Rosé | Sancerre 18

RED

Bramare, Malbec | Mendoza 21

Bruliam, 'Sangiaco Roberts Road', Pinot Noir | Petaluma Gap 28

Faust, Cabernet Sauvignon | Napa Valley 30

Revana, Cabernet Sauvignon | Napa Valley 55

Madame de Beaucaillou | Bordeaux 25

The Prisoner, Red Blend | California 25

SOMMELIER'S SELECTIONS

Ken Wright, 'Shea Vineyard', Pinot Noir | Yamhill-Carlton 40

Caymus, 'Special Selection', Cabernet Sauvignon | Napa Valley 100