

*The*  
**CHARLES**  
BRASSERIE & BAR  
66 KING ST.

VALENTINE'S DINNER MENU

\$165pp | 14th Feb 2024

Ruinart Champagne Brut On Arrival

CANAPE

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Tartlet of scallop, elderflower and pickled fennel

FIRST COURSE

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**Yellow fin tuna** Cofit tomato & fig leaf

MAIN COURSE

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**Ranger valley wagyu MBS6+** Morilles à la Crème

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**Red velvet lettuce** Honey vinaigrette

Fries

DESSERT

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**Red berry & vanilla vacherin**

PETITE FOUR

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**Champagne chocolate truffle**

\* Menu is subject to change