



# Valentine's @ Utopia

Tuesday 14 February 2012

Nothing could be more romantic than spoiling your special someone with a night of sensational service, fabulous food and wonderful wine @ Utopia!

Join us this February for our indulgent **Valentine's Degustation Dinner**, and let us spoil you with a decadent, five-course meal showcasing the absolute best and freshest South Australian produce. Each course will also be matched with a magnificent local wine from some of our favourite boutique winemakers, making it a genuine feast for the senses.

## Starter

Tea smoked rockmelon with finely sliced parma ham

## First entree

Handmade goat curd tortellini with spiced pumpkin 'brulee' and noisette butter

## Second entree

Atlantic salmon oven roasted in a salt crust, served with fresh garden peas and hollandaise sauce

## Main course

Pan seared venison loin with a beetroot and puff pastry tartlet, topped with a pepper, berry and red wine sauce

## Dessert

Chocolate honey cake with crisp vanilla meringue, berry 'bombs' and whipped Chantilly cream

Tea, coffee and house made petit fours

Price is \$135 per person with matching wines (or \$95 per person, without wines). Vegetarian and gluten free menu variations are also available.

For bookings call (08) 8379 2488 or email [info@waterfallgully.com.au](mailto:info@waterfallgully.com.au) (\$100 deposit required to secure your booking). Book soon to avoid disappointment!

Utopia  
@ Waterfall Gully