

Valentine's **DAY AT** **PRAVDA**

\$150 three course dinner for two

To Start

Pravda Seafood Antipasto -
Mussels, ceviche, oysters, prawn cocktail
Suggested Match: Col De Salici Prosecco 2020,
Italy \$13/gls

Main Course

Roast butternut pumpkin risotto, basil pesto,
feta, toasted pumpkin seeds
Suggested Match: Gran Viña Sol Chardonnay 2019,
Penedès Spain \$12.5/gls

or

Te Mana lamb rump, roast kumara, cranberry, macadamia, rocket salad,
orange balsamic dressing, buffalo curd
Suggested Match: Altos Ibéricos Crianza Tempranillo 2016,
Rioja Spain \$14.5/gls

or

Big Glory Bay salmon, pickled beetroot, citrus labneh,
beetroot puree, baby spinach
Suggested Match: Nevis Bluff Pinot Gris 2017, Central Otago \$15/gls

Pravda Dessert Platter

Brownie, tiramisu, brûlée, sorbet
Suggested Match: Peaches & Cream Cocktail -
Gin & cream-clarified peach, topped with rosé prosecco \$20