



# THE ARBOUR

## VALENTINE'S DAY MENU

THREE COURSE - \$138 PER PERSON

### APPETIZERS (CHOICE OF)

Oysters on the half shell, raspberry and red wine vinaigrette shaved iced

Cauliflower carbonara, applewood smoked bacon, parmesan cheese, chives

Mushroom toast, sauteed wild mushrooms, brioche, truffle cream, watercress

Tomato and burrata salad, wild arugula, crispy quinoa chips, mediterranean vinaigrette

### ENTREES (CHOICE OF)

Filet mignon, crushed baby potatoes, asparagus, horseradish creme

Maine lobster, crispy garlic rice cake, celery root puree, snap peas, charred piquillo peppers

Pink Snapper, mussels, clams, framers market vegetables, chardonnay- garlic sauce

Butternut squash risotto, crispy sage, aged parmesan cheese

### DESSERTS (CHOICE OF)

Rose and chocolate terrine, praline crust, hazelnuts, lychee fruit

Almond brittle semi freddo, banana brulee, cinnamon dust

Meyer lemon cheesecake, graham cracker crust, blood orange

Chef's selection of three cheeses, seasonal accompaniments, local honey

### VALENTINE'S COCKTAIL

*"Tito's and Roses" ~ Tito's vodka, strawberry infused tea, rose petal ~ 14*

