



THE ARBOUR

VALENTINE'S DAY MENU

THREE COURSE - \$128 PER PERSON

AVAILABLE DINNER SERVICE ONLY

APPETIZERS (CHOICE OF)

Burrata cheese toast, shaved fennel, pomegranate seeds

Smoked steelhead trout crudo, everything seasoning, lavash chips, herb cream

Endive salad, blue cheese crumble, cara cara oranges, wild arugula, pumpkin seeds

Potato croquettes, smoked bacon, cheddar cheese, crème fraiche, chives

Roasted butternut squash soup, vanilla bean oil, chives

ENTREES (CHOICE OF)

Filet mignon, potato gnocchi, piquillo pepper sauce, salsa verde

Beef short rib, garlic potato puree, asparagus, herb hollandaise sauce

Shrimp penne, sauteed shrimp, capers, garlic, white wine, crème fraiche

Chilean sea bass, vegetable medley of chickpeas, corn, and peas, lemon foam

Truffle lasagna, wild mushrooms, aged parmesan cheese

DESSERTS (CHOICE OF)

Chocolate and olive oil terrine, coffee macaron, salted caramel sauce

Cheesecake, graham cracker crust, toasted meringue, raspberry puree

Tiramisu, lady fingers, mascarpone cream, chocolate sauce, cocoa powder

Lemon sorbet, fresh market blackberries

Assortment of chocolate bonbons