



VALENTINE'S DAY MENU

THREE COURSE - \$129 PER PERSON

APPETIZERS (CHOICE OF)

Crab salad, crushed avocado, red quinoa, lavash chips

Smoked salmon toast, toasted brioche, mascarpone, pickled red onion, dill

Green goddess salad, shaved radish, red onion, tahini-herb dressing

Sautéed kale sprouts, applewood smoked bacon, white cheddar cream, chives

Goat cheese stuffed medjool dates, sliced prosciutto, herb oil

ENTREES (CHOICE OF)

Filet mignon, potato gnocchi, creamed Swiss chard, heirloom carrot, parsnip, peppers

Roasted lamb rack, au gratin potatoes, sautéed rapini, olive tapenade, roasted garlic

Seared chicken breast, butternut squash risotto, aged parmesan cheese, microgreens

Shrimp and clams, linguine pasta, white wine, garlic, herbs, lemon foam

Chilean sea bass, cauliflower puree, roasted rutabaga, blistered kale, saffron oil

Vegan option available upon request

DESSERTS (CHOICE OF)

Valrhona chocolate tart, passion fruit puree, whipped crème fraîche

Cheesecake, blackberry compote, ginger crème anglaise, meringue stick

Red velvet cake, valrhona chocolate sauce, candied almonds

Vanilla panna cotta, strawberry gelée, fresh strawberries, madeleine cookie

Mango sorbet, coconut macaroon cookie