

VALENTINE'S DAY
\$39.95 PRIX FIXE

FIRST COURSE

(Choice of One)

RAW OYSTERS

Fennel/ Lemon/ Granny Smith Mignonette

SCALLOP CRUDO

Masago Granita/ Yuzu/ Radish/ Wasabi-Ginger Vinaigrette

CHOPPED SALAD

“Salad Bar” Veggies/ Tempura Bacon/ Oregano Vinaigrette

SECOND COURSE

(Choice of One)

PAN SEARED COD LOIN

Wild Mushroom/ Parsnip/ Broccolini/ Bonito Broth

ROASTED CAULIFLOWER STEAK

Raisin/ Hazelnut/ Balsamic Pearls/ Crouton/ Curry Butter

OVEN ROASTED FILET MIGNON

Marble Potato/ Baby Carrot/ Watercress Puree/ Port Wine

PAN SEARED DUCK BREAST

Edamame/ Mint/ Celeriac Puree/ Honey-Glazed Pearl Onion/
Madeira Wine

ADD A HALF LOBSTER TAIL OR FOIE GRAS
(7 Supplemental)

THIRD COURSE

(Choice of One)

WHITE WINE POACHED PEAR

Honey/ Ginger/ Prosecco Sorbet

TIRAMISU

Strawberries/ Espresso Gelato