

# VALENTINE'S DAY DINNER MENU

## FIRST COURSE

CHOICE OF:

### **ALASKAN KING SALMON TARTARE**

*Yuzu Vinaigrette / Lemon Caviar / Salmon Skin Crostini*

### **BAKED BRIE CROSTINI**

*Pears / Asparagus / Cranberries / Pecans / Mache*

## Second Course

Choice of:

### **KALE & KABOCHA SQUASH SALAD**

*Kale & Red Leaf / Salty Marcona Almonds / Bleu Cheese / Passion Fruit Vinaigrette*

### **LOBSTER BISQUE**

*Pernod Cream / Garlic Crouton / Tarragon Oil*

## THIRD COURSE

CHOICE OF:

### **SURF & TURF**

*Filet Mignon / Jumbo Shrimp / Potato Puree / Asparagus / Au jus*

### **CHILEAN SEA BASS**

*Forbidden Rice / Passion Fruit Beurre Blanc / Baby Bok Choy / Mache Salad*

### **ROASTED LAMB**

*Leg of Lamb / Forest Mushroom Risotto / Peperonata*

### **JIDORI CHICKEN**

*Stuffed Chicken Breast / Braisted Swiss Chard & Caramelized Shallots  
Red Cabbage Puree / Brandy Mustard Cream Sauce*

## DESSERT

TO SHARE:

### **CHOCOLATE CAKE**

*Raspberry Coulis / Chocolate Covered Strawberries / Chocolate Mousse*

### **PASSION FRUIT CRÈME BRULÉE**

*Chocolate Covered Strawberries / Berry Compote*

**\$95 per Person-Excludes tax and gratuity**