

# Valentine's Day Dinner

*\$135 per person 4-course prix fixe menu*

## First Course

### **Charcuterie Board**

Imported & Domestic Cheeses / Salami / Prosciutto / Honeycomb / Sea Salt Crackers  
Dried & Fresh Fruit / Roasted Salted Marcona Almonds / Cranberry Orange Walnut Baguette

## Second Course

*Choose one*

### **Bartlett Pear Salad**

Baby Lettuce / Cinnamon Walnuts / Roasted Baby Beets / Cypress Goat Cheese / Sherry Vinaigrette

### **Roasted Butternut Squash Lobster Bisque**

Crème Fraiche / Brioche Crouton / Chives / Pomegranate Seeds

### **Grilled Colossal Shrimp**

Pineapple Miso Glaze

## Third Course

*Choose one*

### **Surf & Turf**

Beef Filet Mignon / Maine Lobster Tail / Yukon Gold Potato Puree  
Asparagus / Port Wine Reduction

### **Chilean Seabass**

Saffron Risotto / Shallot & Butter Glazed Vegetable Bouquet / Micro Red Beets

### **Pan Seared Diver Scallops & Slow-Braised Kobe Beef Short Ribs**

Maitake Mushroom Ravioli / Meyer Lemon Beurre Blanc / English Peas  
Asparagus / Micro Red Beets

### **Maple Glazed Kurobuta Pork Chop**

Parmesan Creamed Spinach / Roasted Rosemary Pee Wee Potatoes

### **Lemon Thyme Roasted Chicken**

Braised Baby Carrots & Cipollini Onion / Sweet Yellow Corn Polenta  
Meyer Lemon Thyme Sherry Au Jus

### **Oven Roasted Spaghetti Squash**

Baby Zucchini / Baby Spinach / Tomato Chutney / Roasted Pine Nuts / Dried Apricots  
Burrata Cheese / Shallot Confit Vinaigrette

## Shareable Dessert

### **Chocolate Opera Coffee Mousse Cake & Lemon Meringue Tart**