

Valentine's Day Dinner

\$140 per person 4-course prix fixe menu

First Course

Share

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

Beet Tartare Salad

Gem Lettuce & Frisse / Pine Nuts / Roasted Beets / Goat Cheese / Cucumber / Orange / Bagel Chips
Sherry Vinaigrette

Maine Lobster Bisque

Crème Fraiche / Puff Pastry / Chives

Alaskan Halibut Ceviche

Red Pepper Coulis / Pickled Onions / Lime Juice / Avocado / Cilantro Oil / Plantain Chips

Third Course

Choose one

Surf & Turf

Grilled Prime Beef Filet Mignon / Maine Thermidor Lobster Tail Stuffing
Cognac & Brandy Mushroom Cream Sauce / Port Wine Reduction
Potato Puree / Baby Spinach

Miso Glazed Chilean Seabass

Nishiki Rice / Garlic Sauteed Baby Bok Choy / Shitake Mushroom / Seaweed Dashi

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

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

Pan-Fried Kurobuta Pork Chop

Potato Gratin / Parmesan Creamed Spinach / Burgundy Sauce

Herb Provence Rotisserie Chicken

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

Veggie Terrine

Zucchini / Rainbow Swiss Chard / Bell Pepper / Asparagus / Eggplant / Tomato Chutney
Roasted Pine Nuts / Ricotta Cheese / Bechamel

Dessert

Chocolate Terrine & Tropical Fruit Tart