



Volume I

Valentine's Day 3 Course Menu

\$69 per person with one complimentary glass of sparkling wine

Introduction ~ Flirt

Amuse-Bouche

Chapter One ~ Crush

Choice of:

Oysters

Pink Grapefruit Granita, Cilantro Oil, Popcorn Shoots

Roasted Baby Beets

Whipped Goat Cheese, Honey Powder, Micro Herbs, Himalayan Pink Salt

Roasted Pear and Frisee Salad

Gorgonzola, Endive, Cashews, Champagne Vinaigrette

Lobster Bisque

Sherry Syrup, Tempura Lobster, Tarragon Foam

Chapter Two ~ Kiss

Choice of:

Filet Mignon

Tempura Lobster Tail, Chive Mashed Potatoes, Broccolini, Bordelaise

Scallops

Celery Root Puree, English Pea Puree, Shaved Rainbow Carrots

Chilean Sea Bass

Sweet Corn Risotto, Fried Brussels Sprouts, Tomato Jam

Gnocchi

Butternut Crème, Pecorino Romano, Snap Peas, Arugula, Purple Cauliflower

Chapter Three ~ Passion

Choice of:

Chocolate Covered Strawberry Bomb

Sugar Cookie, Dark Chocolate Mousse, Strawberry Mousse, Strawberry Coulis, Chocolate Ganache, Croquants, Chocolate Covered Strawberry

Red Velvet Cheesecake

Graham Cookie Crust, Vanilla Cheesecake, Red Velvet Swirl, White Chocolate Ganache, Raspberry French Macaron



Celebrate Valentine's Day Menu

Available 2/12, 2/13 and 2/15

Soup or Salad

Devil's Pool House Salad

*Tender Greens, Chives, Spiced Pecans, Goat Cheese,
Big Cedar Blueberry Poppy Seed Dressing*

Classic Caesar

*Crisp Romaine, Parmesan Croutons,
Shaved Pecorino Romano Cheese, Traditional Caesar Dressing*

Choice of Entree

Garlic-Butter Seared Ribeye Filet

Mashed Potatoes, Grilled Asparagus, Blistered Cherry Tomatoes, Herb-Butter Pan Jus

Grilled Salmon

Wild Rice, Seasonal Vegetables, Poblano Butter, Citrus Crème Fraiche

Dorothy's Chicken

*Buttermilk Fried Chicken Breast, Pecan Smoked Ham,
Bleu Cheese Mornay Sauce, Grilled Sweet Corn, White Cheddar Mashed Potatoes*

Choice of Dessert

Red Velvet Cheesecake

*Graham Cookie Crust, Vanilla Cheesecake, Red Velvet Swirl, White Chocolate Ganache,
Raspberry French Macaron*

Flourless Chocolate Cake (GF)

Pomegranate Mousse, Chocolate Sauce, Crushed Pomegranate Seeds

\$49.00