



Valentine's Day

4-Course Menu | \$79 per person

4:00 p.m. — 9:00 p.m.

Amuse Bouche

First Course to share:

Foie Gras Torchon

Poached Baby Pears | Sauterne Jelly | Toasted Brioche

or

Striploin Fondue

Goat Cheese | Blackened Strip Steak | Arugula | Grape Tomato

Second Course choice of:

Drunken Cherry and Goat Cheese Salad

Baby Arugula | Luxardo Poached Cherries | Toasted Pepitas

Lobster Bisque

Tarragon Creme Fraiche | Caviar

Third Course choice of:

Pan Seared Salmon

Butternut Squash Puree | Roasted Mushroom Risotto | White Wine Pan Sauce

Lobster Ravioli

Lobster Cream | Savoy Spinach | Butter Poached Lobster | Chive Oil

Grilled Filet Mignon

Sharp Cheddar Mashed Potatoes | Asparagus | Brandy Cream Sauce

Sun Dried Tomato and Mozzarella Stuffed Chicken Breast

Fingerling Potatoes | Garden Ratatouille | Basil Vinaigrette

Hazelnut Pesto Fettuccini

Forest Mushrooms | Savoy Spinach | Heirloom Tomatoes

Fourth Course to share:

Warm Chocolate Molten Cake

Whipped Cream | Macerated Berries | Vanilla Bean Ice Cream

Chocolate Covered Strawberry Bomb

Chocolate Cake | Strawberry Mousse | Chocolate Ganache