

Valentine's Menu

COURSE 1

CAPRESE SALAD

House Mozzarella, Tomato, Basil, Balsamic, Pesto, Lemon Oil

SPINACH & BEET SALAD

Spinach, Red Beets, Goat Cheese, Red Onion, Strawberry, Candied Pecans, Bacon, Citrus Balsamic Dressing

ROASTED TOMATO & FENNEL BISQUE

King Crab Meat, Lemon Oil, Chervil, Creme Fraiche, Buttery Croutons

COURSE 2

CHILLED SEAFOOD PLATE

King Crab, Jumbo Shrimp, Ahi Tuna Sashimi, Cocktail Sauce & Ponzu Sauce (GF)

BACON WRAPPED SCALLOPS

Three Jumbo Scallops, Daikon Slaw, Japanese BBQ Sauce, Sesame, Scallion (GF)

CRISPY BRUSSEL SPROUTS

Fresh Brussel Sprouts, Tart Cherries, Blue Cheese, Mustard Cherry Vinaigrette (GF)

COURSE 3

FILET MIGNON

Prime Beef Tenderloin, Blackberry Ancho Chile Demi Glace, Garlic Whipped Potatoes, Heirloom Carrots, Crispy Onion (GF)

AIRLINE CHICKEN

Airline Chicken, Artichoke Cream, Lemon, Kalamata Olive, Confit Tomato, Fingerling Potato, Asparagus

SEARED SCALLOPS

Four Jumbo Seared Scallops, Spring Pea Risotto, Truffle, Oyster Mushroom, Pancetta, Confit Tomato, Creme Fraiche, Charred Lemon, Chervil (GF)

WILD MUSHROOM PAPPARDELLE

Pappardelle Pasta, Foraged Mushrooms, Parmesan, Garlic Cream, Chive, Truffle, Roasted Garlic Rosemary Focaccia

COURSE 4

NEW YORK CHEESECAKE

Raspberry Sauce, Pistachio, Fresh Berries

SALTED CARAMEL CREME BRULEE

Rich Custard, Caramelized Sugar Top, Caramel Sauce, Fresh Berries, Smoked Salt

CHOCOLATE LAVA CAKE

Vanilla Ice Cream, Strawberry Puree (GF)

DINNER \$85 PER PERSON

NO SUBSTITUTIONS

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Please inform your server if you have any food allergies.

