



VALENTINE'S DAY DINNER

\$275/person

TO START (FOR THE TABLE)

Bread Duo (G)(D)

*Herb Focaccia and Brioche
Served with Whipped Truffle Butter*

Selection of One:

Seafood Platter (SF)

Sashimi Tuna, Cocktail Shrimp, Scallop Crudo, Oyster

Vegetarian Platter (V)(D)

*Tomato Tartare, Burrata, Avocado Rice Rolls,
Baby Carrots, Watermelon Radish, Fresh Snap Peas,
Served with Green Goddess*

APPETIZER

Selection of One:

Seared Diver Scallops (G)(D)(SF)

*Brioche, Seared Foie Gras, Strawberry Gelée,
Citrus Beurre Blanc*

Tuna Tartare

Fingerling Chips, Preserved Lemon Aioli, Avocado, Caviar

Roasted Beet Salad (N)(D)(V)

*Organic Baby Beets, Kale Pesto, Arugula, Hazelnuts,
Whipped Goat Cheese*

ENTRÉE

Selection of One:

Chilean Sea Bass (D)

Celeriac Purée, Herbed Potatoes, Spinach, Truffle Beurre Blanc

Steak & Lobster (D)(SF)

AAA 6oz Filet, Butter Poached Lobster, Spiced Carrot Purée

Homemade Truffle Tortellini (D)(V)

Ricotta, Mushroom Medley, Fresh Truffles

DESSERT

Selection of One:

Rose & Raspberry Mousse (V)(D)

Chocolate Sponge, Raspberry Jelly, Black Cocoa Crumble

Tiramichoux (D)

*Choux Pastry, Mascarpone Mousse, Cocoa Tuile,
Crème Anglaise*

(N) Contains Nuts (V) Vegetarian (Ve) Vegan (G) Gluten
(D) Dairy (SF) Contains Shellfish (A) Contains Alcohol