



Valentine's

Menu

First Course (Choice of One)

Roasted Butternut Squash Velouté

*Brown Butter, Sage Oil, Toasted Pumpkin Seeds
Vegetarian | Gluten-Free*

Oysters Rockefeller

*Baby Spinach, Shallots, Garlic Herb Butter, Parmesan Crust
(Baked on the Half Shell)*

Rainbow Roll

Crab, Cucumber, Avocado, topped with Assorted Sashimi

Second Course

Chef's Choice Sorbet

Seasonal Palate Cleanser

Main Course (Choice of One)

Beef Tenderloin

Peppercorn Demi-Glace, Potato Dauphinois, Seasonal Vegetables

Herb-Crusted Half Rack of Lamb

Rosemary Jus, Pomme Purée, Glazed Baby Carrots

Pacific Halibut

*Crab & Spinach Gremolata, Lobster Cream Sauce, Safron
Risotto, Grilled Asparagus*

Preserved Lemon & Olive Chicken Tagine

Roasted Almond Couscous, Seasonal Vegetables, Roasted Garlic

Roasted Cauliflower Steak

*Smoked Tomato Romesco, Lentils, Salsa Verde, Roasted Baby Potatoes
Vegan | Gluten-Free*

Sharable Dessert

White Chocolate Raspberry Mousse, Warm Chocolate Lava Cake

Raspberry Coulis, Chocolate Shavings, Vanilla Bean Ice Cream

\$85 per person

