



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

