





VALENTINE'S DAY FEATURES

Appetizers

TUNA CRUDO | 20

Sweet Soy Ponzu, Wasabi Crema, Wakame Salad, Blood Orange Supreme, toasted sesame togarashi

BACON & EGGS | 18

House cured pork belly, sous vide egg, hassleback granny smith apple, wilted arugula, beet-apple butter

Entrée Features

PAELLA DE MARISCO | 42

Gulf shrimp, grouper, mussels, crab, sofrito saffron rice, Spanish chorizo

PAN ROASTED DUCK BREAST | 38

Maple Farms duck breast, Lyonnaise whipped potato, charred Brussels sprouts, caramelized pears, black currant pan sauce

SURF AND TURF | 55

filet of beef with sauce bearnaise, butter poached lobster tail, citrus butter asparagus, warm potato salad

Sweet Ending

CHOCOLATE RASPBERRY CAKE | 14

Dark chocolate mousse, Chambord mousse, raspberry gel, chocolate ganache, roasted raspberry ice cream

PASSIONFRUIT STRAWBERRY CHARLOTTE | 14

Strawberry mousse, passionfruit gel, passionfruit cheesecake mousse, lady fingers, strawberry-basil sorbet

AVAILABLE A LA CARTE STYLE, OR AS A 3-COURSE FIXED PRICE MENU AT \$79 PER DINING GUEST

A service charge of twenty percent will be added to parties of six or more.

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness"

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