

VALENTINE'S

February 13-14, 2026

APPETIZERS

Conch chowder, applewood smoked bacon, smoked oil.

or

Tuna and salmon mosaic, cucumber honey-dill vinaigrette, cilantro, avocado, crispy rice.

or

Chicken croquettes, béchamel, fresh cilantro, roasted garlic, roasted tomato and red wine sauce,
Brussels sprouts purée, smoked paprika mayonnaise.

ENTRÉES

Turbot fillet, baby zucchini crust, champagne and lemongrass cream, celery root purée, pink
grapefruit foam.

or

Beef fillet 5 oz, port wine and herb sauce, sweet potato mille-feuille, farmer's cheese and truffle
gratin, seasonal vegetables.

or

Land and sea risotto, skirt steak and shrimp, Parmesan cream, applewood smoked bacon,
asparagus rounds, baby carrots.

DESSERTS

Chocolate brownie, fresh raspberries, milk chocolate mousse, raspberry coulis, dark chocolate
ganache, nut cookie crunch.

or

Cheesecake tart, vanilla cookie crust, mascarpone cheese mousse, whipped strawberry ganache,
strawberry ice cream, elderflower liqueur.

\$70 PER ADULT

Does not include taxes or gratuities.