

VALENTINE'S DAY

SATURDAY, FEBRUARY 13TH – SUNDAY, FEBRUARY 14TH

APPETIZER

TUNA SASHIMI kimchi, cucumber, sesame onion relish, mustard greens

SHORT RIB & BRIE DUMPLING port wine aioli, pickled onion

CRISPY PORK BELLY squash gnocchi, basil coulis

LOBSTER ARANCINI fennel bisque, herb purée, saffron oil

ARUGULA & SHAVED FENNEL SALAD roasted grapes, candied pistachio, shaved pecorino, lemon poppy seed vinaigrette

ENTRÉE

FILET MIGNON roasted garlic mashed potatoes, asparagus, royal trumpet mushroom, crispy onion, brandy demi-glace

LOBSTER TAILS (three half tails) chorizo risotto, haricot verts, peppers, onion, meyer lemon emulsion

KING SALMON purple barley, corn salsa, avocado crema

PORK CHOP lyonnaise potato, broccolini, ginger blueberry compote

VEAL CHEEKS mustard roasted fingerlings, smoked bacon, braised spinach, peppercorn marsala sauce

DESSERT

STRAWBERRY BUTTERMILK POUND CAKE roasted strawberries, dark chocolate mousse, candied cacao nibs

MEYER LEMON CHEESECAKE pistachio crumb, raspberry coulis, whipped cream

FLOURLESS CHOCOLATE KAHLUA BROWNIE espresso chip ice cream, chocolate ganache



\$69 per person plus tax and 20% gratuity