

# Valentine's Day 2020

## Amuse Bouche

**Mini salmon en croute**

## Appetizer

### Lobster Ravioli

*Hibiscus-infused pasta, lobster claw meat,  
Velouté dill Sauce*

### Harissa Lamb Meatballs

*Three mini spiced lamb meatballs, baked polenta  
pudding, harissa aioli*

### Stuffed Squash Blossom

*Lemon herbed chèvre cheese, squash blossom  
lightly tempura fried*

### Seared Ahi Tuna

*Togarashi spice, sesame cucumber slaw, wasabi  
avocado cream sauce*



## Soup or Salad

### Sherry Poached Pear

*Slow poached pear stuffed with gorgonzola and toasted walnuts*

### Butter Lettuce and Grilled Stone Fruit

*Crispy prosciutto and green goddess dressing*

### Lobster Bisque

*Cascabel oil and tempura fried lobster "crouton"*

### Italian Wedding Soup

*Fennel pork meat balls, wilted greens and orzo pasta*

## Entrée

### Filet of Angus Beef

*grilled broccolini, butterkase Mornay sauce, charred shallot and scallion sauce*

### Seared Duck Breast

*cherry agrodolce sauce, ciabatta and goat cheese savory bread pudding*

### Chilean Seabass

*confit purple potatoes, grapefruit gremolata*

### Wild Scottish Salmon

*blackberries, honey, orzo pasta, sautéed greens*

### Curried Lentils

*yellow curry, minced root vegetables, blanched chayote squash boat*

## Dessert

### Chocolate Hazelnut Napoleon

*Chocolate mousse, hazelnut cream and crispy puff pastry*

### Mixed Berry Pavlova

*Baked meringue, macerated berries, diplomat cream GF*

### Red Velvet Cake

*cream cheese buttercream, chocolate ganache*