

Valentine's Day

3 Course Prix Fixe Menu

*Please choose one item from each course
(Price for dinner is listed alongside entree)*

First Kiss

ENDIVE SALAD

RADICCHIO, PEARS, WALNUTS, BLOOD ORANGES & BLEU CHEESE DRESSING

TUNA TARTARE

AVOCADO MOUSSE, MANDARIN ORANGES, RADISH,
MICRO GREENS & WONTON CHIPS

GRILLED ASPARAGUS

SPECK, 63° CRISPY EGG, CHIVES & BACON/RED PEPPER VINAIGRETTE

DUCK CONFIT CREPE

RASPBERRY COULIS, MINT & CREME FRAICHE

ROASTED DELICATA SQUASH

RICOTTA CHEESE & PISTACHIO BRITTLE

Second Date

PAN SEARED SCALLOPS \$60

PARSNIP PUREE, CARAMELIZED APPLES, SPINACH, WALNUTS & CIDER GASTRIQUE

SURF & TURF \$66

BACON WRAPPED FILET, LOBSTER TAIL, TWICE BAKED POTATO & SAUTEED GREEN BEANS
WITH RED WINE DEMI-GLACE & DRAWN BUTTER

SEARED DRAPER VALLEY FARMS CHICKEN BREAST \$52

BROCCOLINI RISOTTO

GRILLED AHI TUNA \$58

FORBIDDEN RICE, WATER CRESS & COFFEE ROASTED CARROT JUS

ARUGULA, PEAR & GOAT CHEESE RAVIOLI \$50

RAINBOW CHARD, HAZELNUTS, FRESH HERBS & LEMON CREAM SAUCE

Happily Ever After

PAIN PERDU

VANILLA CUSTARD, FRESH BERRIES & STRAWBERRY SAUCE

CHOCOLATE POT DE CREME

WHIPPED CREAM