



Valentine's Dinner Menu

Amuse

CUPID'S CHOICE OYSTERS
on the half shell, pomegranate champagne mignonette

Appetizers

LOBSTER ASPARAGUS STRUDEL
citrus beurre blanc, jicama apple slaw

LAMB SAMOSAS
spiced lamb, charred tomato mint salsa

ROASTED CARROT GINGER SOUP
crème fraiche, carrot chip

Salads

CHARRED HEARTS OF ROMAINE
anchovy Caesar, parmesan crisp, marinated anchovies, garlic croutes

ROASTED BEET SALAD
arugula, goat cheese, toasted candied walnuts, balsamic glaze

Entrées

ORANGE GLAZED RACK OF NEW ZEALAND LAMB
applewood black lentils, charred asparagus, orange demi-glace

LOCAL AIRLINE CHICKEN BREAST
truffled wild mushroom risotto, roasted chicken jus

PAN SEARED RED SNAPPER
Cajun polenta, rissole sweet potato, broccolini, roasted red pepper beurre blanc

BUTTERNUT SQUASH AGNOLOTTI
baby kale, ricotta roasted butternut squash filling, sage pesto, beurre monte

8OZ CAB FILET MIGNON
duck fat fingerling potatoes, honey chipotle roasted brussels sprouts,
red wine demi-glace, roasted garlic compound butter

Dessert Duo

BROWN BUTTER-MASCARPONE NAPOLEON
Grand Mariner macerated strawberries, crème anglaise, lace tuile

TOASTED S'MORE POT AU CRÈME
silky dark chocolate, cinnamon baked graham cracker,
toasted house marshmallows with rum soaked cherries