

# Valentine's Day Menus

## 2024

Thank you for spending your special night with us. Enjoy an aphrodisiac five course menu w/ selections at each course and a complimentary glass of champagne.

### **Amuse Bouche-**

Kumamoto Oysters w/ Cucumber granite and Grapefruit gelee

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Roast Vegetable Tart w/ sun choke puree and dried tomato velouté

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Foie Gras Torchon w/ parsnip, pickled cherries (\$8 supplement)

Italian Boule w/ Sea salt butter served

### **Soup - Salad-**

Cold water lobster bisque w/ Truffle corn and red pepper relish

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Avocado and Cara Cara orange salad w/ Belgum endive, pistachio, and wild honey vinaigrette

### **Intermezzo-**

**Blood Orange and Moscacotto**

Sous vide grapes

Eating raw or undercooked foods may result in foodborne illness

### **Entrée-**

Butter Poached Chilean Seabass

Dungeness crab risotto, haricot vert, Meyer lemon beurre blanc

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Wild Mushroom Quinoa Galette

Crisp artichoke, Rainbow Chard, Roast pepper coulis

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Prime Tenderloin of Beef Encroute

Truffle Parisienne potatoes, spinach, sauce Foyot

**Dessert-**

Coconut Panna Cotta

Grilled pineapple, meringue, lemon curd, cherry crème anglaise

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Chocolate Lava cake

w/ chocolate mousse, espresso sauce

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French Apple Cake

Calvados cream, salted caramel, candied bacon

Pre-Fixe-\$75

pairing of 2oz wine per course- \$52