



VALENTINE'S DAY MENU

February 14, 2017

1ST COURSE

Crudo Hokkaido Scallop Carpaccio

Watermelon Radish, Ginger-Honey Vinaigrette, Key Lime Gelee,
Smoked Sea Salt

2ND COURSE

(choice of one)

Roasted Parsnip Soup

Fig and Brie Pouch

OR

Little Gem Romaine Salad

Point Reyes Blue Cheese, Market Berries, Roasted Pistachios,
Cranberry Vinaigrette

3RD COURSE

(choose one)

Chilean Sea Bass

Langoustine Risotto, Asparagus, *Saffron Sauce*

OR

Terra et Mare

Petite Filet Mignon, Maine Lobster Tail, Black Truffle Marsh Potatoes,
Cherry Demi-Glace

OR

Duck Leg ConFit

Gigande Beans, Peperonata, *Aged Balsamic Reduction*

4TH COURSE

(choose one)

Royaltime Crunch

Chocolate & Hazelnut Praline Mousse with Dark Chocolate Ganache

OR

The Heart

Fresh Wild strawberries, White Chocolate Mousse, *Almond Joconde*

\$120 Per couple