



Valentine's Day

\$110 Per Person

Course One

Choice of Soup or Salad

Soups

Corn Chowder

Poblano Creme, Pistachio Crumble, Aleppo Pepper, Crème Fraîche

Spicy Crab

Calabrian Spiced Broth, Rice Noodles, Bok Choy, Avocado, Chili Threads

Salads

Charred Octopus

Red Potato, Chickpea, Frisée, Jicama, Guajillo Vinaigrette

Caeser

Grilled Baby Romaine, Poached Egg Yolk, White Anchovies, Parmesan Crisp, Prosciutto, Grana Padano

Course Two

Appetizer

Grilled Shrimp Canape

Toasted Brioche, Avocado Mousse, Pepita Dust, Pomegranate Molasses

Surf & Turf Oysters

45-Day Dry Aged New York Strip, Bone Marrow Butter, Hollandaise, Panko

Crab Stuffed Squash Blossoms

Artichoke, Red Pepper Coulis, Ratatouille

Course Three

Entrées

King Salmon Wellington

Spinach, Puff Pastry, Potato Purée, Beurre Rouge

NY Strip

Pomme Frites, Bearnaise, Bone Marrow Butter, Grilled Asparagus

Duck Breast

Parmesan Risotto, Charred Baby Carrots, Blood Orange Gastrique, Lemon Dill Beurre Blanc

Striped Bass

Yellow Curry, Spring Vegetables, Couscous, Chive Oil

Course Four

Dessert

Chocolate Torte

Chantilly Cream, Raspberry Coulis, Salted Caramel Gelato

Red Velvet Cake

Chocolate Cigar, Shortcake Crumble, Dark Chocolate Ganache