



Valentine's Feature 2017

3 Courses \$125 couple

First

BBQ Oysters

Ginger Soy Barbecue, Spicy Micros

Tuna Crudo

Passion Fruit Aguachile, Green Papaya Slaw, Toasted Cashews

Truffle Cauliflower Bisque

King Crab, Caviar

Main

14oz. Roasted Chateaubriand for Two

Béarnaise and Green Peppercorn Madeira Sauces,

Mashed Potatoes, Jumbo Asparagus

Sautéed Maine Lobster

Champagne Butter Sauce, Creamy Risotto Nero, Cauliflower, Petite Sorrel

Pan Seared Scallops & Ribeye Cap Steak

Salsify Confit Puree, Roasted Royal Trumpets, +

Melted Leeks

Dessert

Flourless Chocolate Tart

Bruleed Marshmallow, Nutella Fondue

Orange Creamsicle Panna Cotta

Local Strawberries, Churro