



Valentine's Day 2018

Choice of One of the Following Starters

Blackened Scallop

Saffron Beurre Blanc, Roasted Garlic Mashed Potatoes, Micro Hearts on Fire

or

Roasted Kabocha Squash Soup

Sage Browned Butter, Crème Fraiche & Toasted Pepita Seeds

or

Beet, Citrus & Marinated Goat Cheese Salad

Roasted Red & Yellow Beets, Cara Cara Oranges, Pomegranate Seeds, Olive Oil Marinated Goat Cheese, Toasted Hazelnuts, Micro Arugula, Preserved Lemon & Blush Red Wine Vinaigrette

Choice of One of the Following Entrées

Herbs de Provence Mary's Organic Chicken

Herbs de Provence Roasted Mary's Chicken, Shallot White Wine Pan Sauce, Roasted Acorn Squash, Sage Browned Butter, Roasted Hazelnuts, Goat Cheese, Sautéed Leeks, Basil Oil, Farro Ancient Grains, Micro Celery

or

Pistachio & Dijon Crusted Black Cod

Beurre Blanc, Caramelized Leek Mashed Yukon Gold Potatoes, Asparagus with Lemon Oil

or

Pepper Crusted Filet Mignon

Blue Cheese Bacon Butter, Green Peppercorn Cream Sauce, Mushroom, Shallot, & Truffle Risotto, Chiffonade Spinach

or

Land & Sea Duo

Herb Grilled Rack of Lamb & Scallops, Citrus Beurre Blanc, Roasted Garlic, Onion & Browned Butter Creamed Peewee Potatoes, Frisee & Baby Arugula

or

Portabello Mushroom Napoleon

Grilled Portobello Mushroom, Wilted Swiss Chard, Roasted Acorn Squash, Sage Browned Butter, Roasted Hazelnuts, Goat Cheese, Sautéed Leeks, Basil Oil, Farro Ancient Grains, Micro Celery

Sweetheart Shared Dessert Trio

*Chocolate Pot de Crème with Fresh Whipped Cream & Raspberries,
Banana Chocolate Bread Pudding with Candied Pecans & Vanilla Bean Ice Cream
Salted Caramel Cheesecake with Fresh Whipped Cream & Blackberries*

\$79 Per Person

Excludes Tax, Gratuity & Beverages

Add Bottomless Champagne for \$25 Per Person

\$40 Corkage Available, 2 Bottle Maximum, No Split or Share Plates with Holiday Menu