



ST. VALENTINE'S DAY

1st Course

Lobster Salad

blood orange, red watercress, celery root

Duo of Salmon & Tuna

watermelon radish, champagne vinaigrette, fried oyster

2nd Course

Seared Foie Gras

cherries, parsnips, pink peppercorns, lentils

Scallop Ravioli

kale, butternut squash, truffle emulsion, beech mushrooms

3rd Course

Grouper

red pepper coulis, black trumpet mushrooms, tat soi, fennel, saffron lemongrass

Lamb

red cabbage, sunchoke, creamy goat cheese, barley, chanterelle mushrooms

Filet of Beef

*red grapes, spinach, crispy potato cake, nebrodini mushrooms,
tarragon puree, pinot noir reduction*

Dessert

Farandole of Sweets

\$125 per person, Optional Wine Pairings \$55 per person