



Valentine's Day

MENU 2018

APPETIZER

Choice of:

Roasted Yellow Cauliflower Soup

Roasted cauliflower, shallots, bacon, onion, garlic, Idaho potato, chicken stock, cream

Red & Golden Beet Citrus Salad

Roasted red & golden beets, candied walnuts, blood orange, grapefruit, herb goat cheese, orange reduction, micro chervil, maché greens

Hamachi Carpaccio with Black Truffle Vinaigrette

Raw Yellowtail, grapefruit, salmon roe, balsamic reduction, spicy aioli, black truffle vinaigrette, chives

ENTRÉE

Choice of:

Pan Roasted Black Cod with Blood Orange Cognac Reduction

Pan roasted Black Cod, Belgian endive slaw with carrots and green onion, finished with a blood orange Cognac reduction and rosemary butter

Asparagus & Artichoke Parmesan Risotto

Creamy Arborio rice with asparagus, artichoke hearts, Parmesan cheese & a crispy Parmesan bowl

Roasted Filet Mignon with Portobello

Pan roasted Filet Mignon with asparagus, grilled Portobello mushroom, crispy fried onions and a Cabernet reduction

Fresh Lobster Ravioli

Lobster ravioli with a steamed 4 oz lobster tail, garlic, shallots, white wine, cream and Parmesan cheese

DESSERT

Choice of:

Chocolate Brazilia Heart

Crispy praline & dark chocolate ganache cake with almonds, peanuts, chocolate glaze

Mini Chocolate Ganache Cheesecake

Mini New York cheesecake topped with a layer of chocolate ganache