VALENTINE’S DAY MENU

FIRST COURSE

Sea Bass Tartar
Poached Oyster, Mango and Cilantro Relish

SECOND COURSE

Baked Brie in Puff Pastry
Pear and Beet Puree, Poached Quail Egg, Red Frill Mustard

MAIN COURSE

Choice Of
Butter Poached Lobster Tail
Wasabi Mashed Potato, Baby Bok Choy, Wild Mushroom,
Baby Leek Red Burgundy Lobster Sauce

Roasted Rohan Duck Breast
Tahini Parsnip Puree, Roasted Sesame Baby Carrot,
Braised Shallot Orange Duck Jus

Filet Mignon
Ricotta and Foie Gras Stuffed Savoy Cabbage, Sunchoke and Water Chestnut,
Truffle Beef Sauce

DESSERT

Couples dessert for 2

Valentine’s “Sweet Hearts”
Lemon mousse, raspberry Bavarian cream, citrus tuile, raspberry coulis

Valentine’s Day Dinner
$85
Sparkling Rose Flight
$45 per person