



VALENTINE'S DAY 2021

1st COURSE

(Each guest's choice of one)

FOIE GRAS TOURCHON

port wine cherry reduction / toasted focaccia / pistachio dust / salt roasted golden beet

CRAB CAKE

smoked tomato aioli / fried leeks / tiny cilantro

2nd COURSE

(Each guest's choice of one)

CAESAR

baby romaine heart / grana podano / caesar dressing
herb crouton / white anchovies upon request

ASPARAGUS & ARUGULA

pea shoots / manchego cheese / roasted fancy mushrooms / thyme lemon beurre blanc

INTERMEZZO

marinated strawberry mint tartar topped table side with Gruet Sparkling Wine

ENTREE

(Each guest's choice of one)

BONE-IN PORK CHOP ADOVADO

creamy goat cheese polenta / mexican squash / grilled avocado salsa

MISO HONEY GLAZED TIGER SHRIMP

edamame mushroom jasmine rice / asian cabbage slaw

HOUSEMADE FETTUCCINIE PRIMAVERA

sugar snap peas / asparagus / cherry tomatoes / fancy mushroom / grana podano
crispy onion gremolata

FILET OF BEEF

white cheddar mashed potatoes / swiss chard, bacon / brandy peppercorn demi-glace

FINALE

(Shared)

CHOCOLATE BROWNIE BREAD PUDDING

caramelized vanilla bourbon sauce

**\$120 per Person Includes Tram & Complimentary Glass of Gruet Blanc de Blanc Sparkling Wine
(price does not include tax or gratuity)**