

Happy Valentine's Day

Beginnings

Slow Roasted Tomato Bisque
bacon gougères, chive blossoms, goat cheese crema

Chilled Seafood Quartet
scallop crudo, oyster & caviar, alaskan king crab, ahi tuna summer roll

White Asparagus & Meyer Lemon Risotto
crispy pancetta, poached egg, aged parmesan, basil pistou

Vodka Cured Salmon, Pineapple & Fennel Carpaccio
pink peppercorn, citrus oil, dill, grilled artisan bread

Braised Beef Cheek & Foie Gras Ravioli
baby artichokes, buttered leeks, black truffle, blood orange ponzu

Salads

Local Roasted Beet & Goat Cheese Salad
butter lettuce, grape fruit, avocado, candied walnuts, passion fruit vinaigrette

Local Field Green & Watercress Salad
roasted red peppers, butter olives, pecorino, soppressata, baby heirloom tomatoes, pepperoncinis, red wine vinaigrette

Entrees

Miso Glazed Chilean Seabass
forbidden rice, bok choy, shiitake mushrooms, coconut lobster broth

King Crab Buccatini
english peas, thai basil, smoked ham, uni cream

Bacon Wrapped Filet of Beef
gratin potatoes, savoy spinach, bleu cheese crust, black pepper demi

Maple Leaf Farm's Duck
hawaiian sweet potato, candied root vegetables, honey hoisin glaze

Roasted Vegetable Wellington
smoked eggplant puree, gruyere, balsamic onion, pistachio mint chimichurri

Desserts

Chocolate Seduction
a symphony of dark, milk and white chocolate

Tahitian Vanilla Éclair
raspberry glaze, candied pistachios, basil meringue

Pink Champagne Panna Cotta
passion fruit curd, strawberry consommé, sugared rose petals

Ombre Orange Upside Down Cake
warm olive oil cake, honeycomb candy, sweet cream gelato