

Valentine's Day Menu

STARTER

AHI TUNA TARTAR

soy ginger dressing, avocado, scallions, wonton crisps

DUCK CONFIT SALAD

winter greens, mandarin orange, cranberry, baby onion, port vinaigrette

SEARED DAYBOAT SCALLOP

parsnip puree, wild mushrooms, crispy prosciutto, truffle oil

ENTREE

GRILLED FILET MIGNON AND PRAWNS

seared fingerling potatoes, roasted winter vegetables, smoked bacon, sauce béarnaise

HERB ROASTED PRIME RIB

horseradish mashed potatoes, braised brussels sprouts, thyme jus

CRAB STUFFED SALMON

english pea mashed potatoes, haricot verts, meyer lemon caper beurre blanc

DESSERT

CHOCOLATE DECADENCE CAKE

chantilly cream, caramel sauce, espresso gelato

ASSORTMENT OF CHOCOLATE TRUFFLES

white, dark, and milk chocolate served with a tuxedo strawberry

SEASONAL FRUIT TART FOR TWO

vanilla gelato, caramel

\$35.00 per person