



VALENTINE'S DAY PRIX FIXE

AMUSE-BOUCHE

STRAWBERRY-ORANGE FRESCA

FIRST COURSE

PEAR SALAD

baby arugula tossed with a citrus vinaigrette and candied walnuts,
finished with a sprinkle of Asiago cheese

SECOND COURSE

TRIO PLATTER

sugarcane spiked prawn with a saffron beurre blanc
sweet corn bisque with king crab
caprese tower made of mozzarella and heirloom tomato with a white balsamic vinaigrette

INTERMEZZO

LEMON SORBET

MENU CONTINUED ON THE NEXT PAGE



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MAIN COURSES

CHOICE OF

FILET MIGNON (12oz)

served over creamed corn, with sautéed spinach,
roasted tomato, gorgonzola, and crispy shallot rings
finished with a cognac cream sauce

ALASKAN HALIBUT

pan seared and served with peas, carrots, St. André arancini,
finished with a basil-butter sauce

AUSTRALIAN LOBSTER TAIL

poached with Santa Ynez Chardonnay and butter,
served with vegetable risotto, a baby arugula salad
finished with a chive beurre blanc

DESSERT

CHOICE OF

CHOCOLATE TRIO

chocolate soufflé, mousse, and gelato

COEUR A LA CRÈME

with a raspberry purée

NINETY-FIVE DOLLARS PER PERSON + TAX + TIP