



VALENTINE'S DAY

menu

\$65 per person

Amuse Bouche

Smoked Salmon Tartar on Pumpnickel Crouton served with a Dill Hollandaise

APPETIZERS

Choose 1

Goat Cheese Trio

Warm Pistachio Crusted Goat Cheese, served on Roasted Beet Carpaccio
Goat Cheese Jar, Roast Garlic Olive Oil served with a Multigrain Crostini
Fried Goat Cheese on a Bed of Truffled Roast Peppers

Tuna Salad - GF

Peppered Crusted Ahi Tuna, served with Avocado, Edamame,
Sweet Drop Peppers, Watermelon Radish,
Harvest Greens and Citrus Ginger Emulsion

Lobster Bisque

Served with a Smoked Lobster Ravioli in a Creamy Garlic and Saffron Broth

MAINS

Choose 1

Chicken and Shrimp Napoleon - GF

Layers of Butter Chicken and Blackened Shrimp
with Aged Cheddar Whipped Potato

Boneless Rack of Lamb - GF

Dusted with Long Pepper Corn served with Parsnip Puree,
Roasted Squash and Mint Vinaigrette

Arctic Char - GF

Served En Papillote with Fennel and Beluga Lentil Risotto,
topped with Blood Orange Crème Fraiche

Chateaubriand for 2 - GF

Slow Roasted Beef Tenderloin with Parisienne Potatoes, Bouquetiere of
Vegetables and a Wild Mushroom Jus

DESSERT

Shared Dessert for 2 - GF

Passion Fruit Crème Brulee, Raspberry Chocolate Pate
and Dark Chocolate Covered Strawberries

Please notify your server of any allergies. Taxes and gratuities are in addition.
An automatic gratuity of 18% will be added to parties of 8 or more.