

Valentine's Day

SPECIAL MENU



AMUSE-BOUCHE

- // Oysters on the Half-Shell
- // Champagne Mignonette, Pickled Shallot

FIRST COURSE

- // Black Sesame-Crusted Ahi Tuna & // Quenelle of Sturgeon Caviar
- // Mango Salsa, Soy & Ginger Reduction

SECOND COURSE

- // Seared Scallop & Charred Asparagus Tips
- // Vanilla Beurre Blanc, Sweet Potato Purée

SALAD COURSE

- // Beet & Burrata Cheese, Arugula, Pistachios, Aged Balsamic
- // Blood Orange Vinaigrette

ENTRÉE

- // Filet Mignon Medallion Oscar
- // Lobster & Leek Arborio Rice with Mushroom Bordelaise Sauce

DESSERT

- // Chocolate Cake Tower & Brandy Ganache
- // Roasted Strawberry & Passion Fruit Purée

