

VALENTINE'S DAY DINNER MENU



TUESDAY, FEBRUARY 14, 6–10 PM

AMUSE BOUCHE

Pan-seared sesame ahi tuna tartelette, daikon sprouts, Wasabi mayonnaise

ENDIVE SALAD, MARINATED FIG

Frisee salad, Sonoma goat cheese, caramelized walnuts, mustard vinaigrette

PAN SEARED SEA SCALLOPS

Cauliflower puree, fried brussel sprouts leaves, roasted squashes, lemongrass beurre blanc
Wine pairing: Pouilly Fuisse, Burgundy

—or—

GRILLED BEEF FILET

Green asparagus, toy box mushroom potato cake, baby turnips, Port wine sauce
Wine pairing: Mouton Cadet, Barron Philippe Rothschild, Bordeaux

CHOCOLATE TART

Grand Marnier orange mousse and chocolate ganache, raspberry coulis
Glass of champagne and coffee

\$70 per person. 8.25% tax and gratuity not included. Add \$20 for 3oz wine pairing with each course.

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