

Valentine's Day Menu 2018

First Course

Strawberry Salad

Fresh Strawberries, Goat Cheese, Candied Pecans, Micro Basil, Mixed Baby Kale, Savoy Spinach, and Balsamic Vinaigrette

Duck Confit and Waffle

Maple Chipotle Duck Confit and Petite Cornmeal Waffle

Crispy Fried Brussels Sprout

Roasted Garlic Herb Aioli, Parmesan and Fig Balsamic Reduction

Ahi Tuna Salad

Ahi Tuna, Avocado, Sesame Seeds, Citrus Sweet Chili Soy Vinaigrette, with Wonton Crisps

Second Course

Molasses and Ginger Brined Pork Loin Chop

Grilled and Citrus Glazed Pork Chop, Fingerling Sweet Potatoes, Nueskes Bacon, Caramelized Onion, and Brussels Sprout Hash

Hartley Ranch Angus Beef Short Rib

Cabernet Braised Short Rib, Garlic and Thyme Roasted Mushrooms and Shallots, White Cheddar Mashed Potatoes and Veal Demi-Glace

Lobster Saffron Risotto

Atlantic, Lobster, Fennel, Arborio Rice, Parmesan Cheese Cooked in a Vegetable and Saffron Broth

Mushroom Cassoulet

*French Stew with White Beans, Shitake and Oyster Mushrooms, Leeks, Swiss Chard **(Vegan)***

Lemon and Thyme Chicken

Roasted Free Range Airline Chicken Breast, Roasted Chicken Jus, Cheddar Whipped Potatoes, Green Beans with Pearl Onions

Salmon Oscar

Crab Meat topped Salmon with Bearnaise Sauce, Green Beans with Pearl Onions, Roasted Baby Potatoes

Third Course

Molten Chocolate Cake

Raspberry Sauce, Fresh Berries, Mascarpone Whipped Cream

Vanilla Bean Crème Brulee

With Honey Almond Cookie

Salted Caramel Triple Chocolate Tart

Dark Chocolate Mousse, Salted Caramel Bailey's Chocolate Ganache, Chocolate Crust

Strawberry Sorbet with Fresh Fruit

Finale

Chocolate Dipped Strawberries

This Dinner Menu shall run from February 14 to February 18, 2018, our regular Dinner Menu will NOT be served during this time frame.

\$65.00 per person excludes taxes and gratuities