



♥VALENTINE'S DAY DINNER♥

FEBRUARY 14TH 5:30PM TO 9:30M

1st course

Seafood Sampler for 2
With Hog Island Sweet Water Oysters on the Half Shell,
Dungeness Crab Cakes and House Cured Salmon

2nd course

Choice of

Organic salad greens
With 3 Citrus Vinaigrette, Fresh Heats of Palm, Mango and Macadamia Nuts

Wild Mushroom Soup
With Truffle Oil and Potato Straws

3rd course

Choice of

Grilled Filet mignon
With Roasted Shallots, Cabernet Demi-glace, Artichoke Hearts,
Mushrooms and Fingerling Potatoes

Duck Breast
With Orange Ginger Sauce, Tempura Green Beans,
Jasmine Rice and Forbidden Rice Timbale

Main Lobster
With Tagliatelle Pasta, Chives, Oven Roasted Tomatoes
and White Wine Herb Crème Sauce

Finishing Touch

Choice of

Strawberry Chiffon Layered Cake with Strawberry Coulis

Granny Smith Apples Spring Rolls with Maple Walnut Ice Cream Cider Reduction

Chocolate Chambord Mousse Bomb with Fresh Raspberry Sauce

\$55

Corkage fee \$15 we are happy to waive corkage for every bottle purchased from our cellar
18% gratuity will be added to all parties of six or more
Executive Chef Jeff Reilly & Chef de Cuisine Luis Rodriguez