

VALENTINE'S DAY MENU

\$150 per couple

Only Menu Available from 11am-8pm February 14th
Reserve a Table now!

APPETIZER

(Pick One)

Baked Brie

puff pastry wrapped brie, fig jam, marcona almonds, artisan bread

Crab Artichoke Dip

lump crab claw meat, grilled artichokes, smoked cheddar, boursin cheese, havarti, crème fraiche, artisan bread

Sea Scallop Sandwich

jumbo sea scallops wrapped in yukon gold potatoes, parsnip puree, asparagus, baby carrots, citrus vinaigrette

SOUP OR SALAD

(Pick Two)

Caesar

romaine, smoked bacon, parmesan crisp, grana Padano, pepitas, scotch egg, house dressing

Citrus Arugula Salad

jicama, walnuts, wild baby arugula, warm goat cheese, citrus vinaigrette, pomegranate reduction

Creamy Parsnip Soup

cauliflower, parsnip chips, chive and chili oil

Clam Chowder

fresh cockles, applewood smoked bacon, herbs, yukon gold potatoes

ENTREE

(Pick Two)

Striped Bass

miso glazed Pacifico striped bass, sesame beurre blanc, sweet peppers, lemon grass risotto

Bauvette Steak

coffee rubbed flank steak, melting potatoes, roasted baby carrots, black mole

Baked Enchiladas

sweet potatoes, black beans, smoked cheddar, jalapeno cream, radish, blue corn crisps

Terrine

trio of roasted beets, herbed goat cheese, crushed walnuts, crème fraiche, raspberry vinaigrette, frisee

DESSERT

Hot Chocolate Pot De Crème

espresso crust, mexican hot chocolate custard, marshmallow brulee, miniature biscotti

