



Valentine's Day 2024

Wednesday, February 14th

Amuse Bouche

First Course

Crepe of Shellfish

Lobster, Shrimp, Scallops & Crab

Mascarpone and Chives

Sauce American with Star Anise and Tiny Greens

***House Made Tagliatelle Pasta
with Fresh Tarragon***

Shrimp & Champagne Cream

Salad of Heirloom Beets

House Made Whipped Ricotta

Field Greens and Candied Pecans

Ahí Tuna Poke

Avocado & Chili with Pickled Cucumber

Seasoned Rice & Wakami

Jumbo Coconut Shrimp

Dijon Mustard Sauce

Black Truffle & Scallion Risotto

Parmigiano Cookie & Barolo Glaze

Second Course

Ora King Salmon

Vert du Puy Lentils with Bacon

Melted Leeks & Crisp Lotus

Roast Chateaubriand of Beef

Truffled Mousseline Potatoes

Port Glaze & Sauce Choron

Haricot Vert with Shallots

Mediterranean Bronzino Filet with Lemon & Capers

Brussels Sprout Leaves & Cauliflower Puree

Sautéed Wild Mushrooms

Rohan Duck Steak

Sushi Fried Rice & Hakurie Turnip

Black Miso Glaze

Braised Short Ribs of Beef

Parsnip Puree and Crispy Brussels Sprout

Chili & Onion Crust with Parsnip Chips

Dessert

A Sweetheart

Fresh Raspberry Mousse & Ladyfinger Crust

Belgian Chocolate Dome

Dark Chocolate Ganache, Caramel Center & Pistachio Chantilly Cream

Classic Crème Brulee

Tahitian Vanilla Bean

Passion Fruit Sabayon Tart

Short Bread Crust, Soft Meringue

Classic Red Velvet Cake

Mascarpone Frosting with Rum Crème Anglaise

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Petit Four & Coffee

One Hundred Ten Dollars per person