

VALENTINE'S DAY MENU

Join us for dinner 5pm-9pm

20% gratuity added for parties of six or more

Select one from each

Appetizers

Maine lobster cocktail with creamy Brandy sauce

Medallion of fresh Foie Gras, sherry aspic and warm brioche toasts with fresh fruit compote

Butter lettuce with Humboldt Fog goat cheese, caramelized walnuts, cranberries and sherry vinaigrette

Entrees

Beef Wellington wrapped in flaky puff pastry with spinach, fresh Foie Gras and Perigourdine sauce with brandy and truffle, Gratin Dauphinois and assorted veggies

Creamy seafood risotto with Maine Lobster, Prawns, Diver Scallops and Champagne beurre blanc with truffles and assorted veggies

Pan seared Chilean Seabass with Champagne beurre blanc and mango salsa, creamy Yukon Gold mash potatoes and assorted veggies

Vegetarian risotto with assorted veggies, Portobello mushrooms and drizzle of truffle oil

Desserts

Bird of paradise Swan, with Grand Marnier pastry cream, passion fruit crème anglaise and assorted berries

Chocolate, almond Whiskey cake with warm chocolate sauce and schlag

Assortment of homemade sorbets