

Cascade at Costanoa Valentine's Day Menu 2018



Choose one from each category

Appetizers

Maine lobster cocktail with creamy brandy sauce
Medallion of fresh Foie Gras, sherry aspic, warm brioche toasts &
fresh fruit compote
Butter lettuce with Humboldt Fog goat cheese, caramelized walnuts,
& sherry vinaigrette

Entrees

Beef Wellington wrapped in flaky puff pastry, spinach, Foie Gras,
Perigourdine sauce with brandy, truffles & vegetables
Creamy seafood risotto with Maine lobster, prawns, diver scallops,
champagne beurre blanc, truffles & assorted veggies
Pan seared Chilean Seabass, champagne beurre blanc, mango salsa,
creamy Yukon mashed potatoes and vegetables
Vegetarian risotto with assorted veggies, Portobello mushrooms and
a drizzle of truffle oil

Desserts

Bird of Paradise Swan with Grand Marnier pastry cream, passion
fruit, crème anglaise & berries
Chocolate almond whiskey cake with warm chocolate sauce & schlag
Sampler of Cascade's homemade gelato

\$90 per person (not including gratuity) \$20 corkage fee
Parties of 6 or more auto gratuity of 20percent
Executive Chef Serge Marchale