



Valentine's Day Prix Fixe Menu



Amuse-Bouche

Ahi tuna bruschetta

fresh cubed tuna, mango, onion, bell peppers and cilantro with Calabrian aioli

Starters

(choose one)

Winter Salad **GF** **V**

kale, red beets, watermelon radish, pomegranate seeds, candied pecans and feta cheese tossed in maple Dijon vinaigrette

Lobster Bisque **GF**

rich and creamy with a drizzle of chili oil and chive oil, served with crostini

Dungeness Crab Cakes (add \$5)

petite arugula salad, bell peppers with basil and mint vinaigrette and green tomatillo jalapeno aioli.

Hand-Made Gnocchi **V**

hand-made potato gnocchi, wild mushrooms, cream, truffle essence, parmesan, balsamic reduction

Main Entrées

(choose one)

[Add to any entrée: lobster tail \$30, seared scallops \$25]

Australian Spiny Lobster Tail **GF** (add \$20)

creamy herb garlic risotto and broccolini, finished with piccata sauce

Grilled Filet of Beef **GF**

with smashed Yukon gold potatoes, Provençal tomato, broccolini and brandy peppercorn sauce

Grilled Swordfish **GF**

herb-marinated and grilled swordfish with purple cauliflower purée, broccolini and a Basque piperade wine sauce

Seared Chicken **GF**

herb-roasted airline chicken, roasted marble potatoes, charred Romanesco and honey glazed cipollini onions, finished with salsa verde and Calabrian chili oil

Farfalle & Impossible "Meatballs" **V**

farfalle pasta with homemade marinara sauce, English peas, spinach, chanterelle mushrooms and impossible meatballs

Desserts

(choose one)

Raspberry Cheesecake **GF**

fresh, tangy berry cheesecake layered with sweet raspberry coulis and vanilla whipped cream

Tuxedo Cake **V**

Rich chocolate cake with a creamy white chocolate ganache, served with fresh berries

Chocolate Mousse **GF**

decadent chocolate mousse served with aromatic espresso whipped cream

\$95 per person

plus tax and 20% automatic service charge

Corkage \$20

GF = Gluten-Free

V = Vegetarian