

# Valentine's Day 2022

\$125 per person

## First Course

choice of one

### Lobster Bisque

served with a truffle gruyere grilled cheese & topped with a roe crème fraiche

### Heirloom Tomato & Thai Basil Bisque

served with a truffle gruyere grilled cheese & topped with lavender honey crème fraiche

## Second Course

choice of one

### Fresh Fig Salad

arugula, crumbled chevre goat cheese, toasted pistachios, blood orange vinaigrette

### Shaved Asparagus Salad

shaved white and green asparagus, arugula, prosciutto and duck cracklings, Meyer lemon champagne vinaigrette

### *amuse bouche*

## Third Course

choice of one

### Seafood Platter

baked Latin lobster tail with a Tobiko miso salmon steak, caviar butter foam, Furikaka Santa Barbara prawn and Arbequina corn croquette

### Duck & Filet

golden duck served with sous vide duck, foie gras and carrot cream, chutney and pickled blackberries Paired with a 4oz filet mignon, potato ginger and ginger croquette, truffle Bayley Hazen blue cheese butter foam

## Fourth Course

### Flan Trio

in house made trio of Chocolate truffle flan, dulce de leche flan & a rose syrup mint strawberry flan

*Please no changes or substitutions to menu  
menu is subject to change due to availability of some items*