

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

Farm & Fowl

sous vide golden duck, foie gras carrot cream, chutney and pickled blackberries.
Paired with a 4oz. filet mignon, potato 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

Take-out & Childrens menu not available