



VALENTINE'S DAY

AMUSE-BOUCHE

CHEF'S CREATION

STARTER

WILD MUSHROOM BISQUE

truffled crème fraîche, chive

OR

BABY GREENS AND FIG SALAD

goat cheese, fresh strawberry, candied pecans, honey-basil vinaigrette

ENTRÉE

ROASTED BEEF TENDERLOIN

wild mushroom cream sauce, manchego-truffle potato gratin, charred broccolini

OR

SEARED SEA SCALLOPS

creamy grits, prickly pear gastrique, fried oysters, crisp bacon and sautéed chard, roasted corn

DESSERT

PASSION FRUIT CRÈME BRÛLÉE

fresh berries

OR

CHOCOLATE TRUFFLE GANACHE TORTE

raspberry-champagne coulis, pistachio crumble

MIGNARDISE

CHOCOLATE COVERED STRAWBERRY

\$99 per person
plus tax and gratuity