



Valentine's Dinner 2018

First Course

Silky Lobster Bisque

Laced with Hennessy's Cognac, Chantilly Chive Cream
Morsels of Lobster Meat

Heirloom Tomato Terrine

Vine Ripened Tomatoes, Buffalo Mozzarella
Micro-Basil, Edged Balsamic Gastrique, Shaved Baguette

Second Course

Choice Of

Wild Hibiscus Flower Salad

Edible Rose Petals, Micro Green Leaves, Humbled Fogged Cheese
Valencia Citrus Dressing

Jumbo Diver Scallop

Pan-Seared Jumbo Scallop, Citrus Beurre Blanc, Pea Shoots

Entrée

Choice of:

Tango de Mar y Tierra

Charbroiled Beef Tenderloin, Whisky Peppercorn Sauce, Maine Lobster Tail, Guajillo Béarnaise
Truffled Potato Gnocchi, Baby Turnips, Asparagus Spears

Duck Two Ways

Sugar Cane Spiced Roasted Duck Breast, Caramelized Onion and Braised Duck
Red Velvet Raspberry Sauce, Brioche Toast

Butter Poached Halibut

Heirloom Tomatoes, Sugar Snap Peas, Grapes, Champagne Truffle Sauce,

Grilled Artichoke Hearts

Marinated in lemon, Sea Salt, Cracked Pepper, Thyme, Olive Oil
Red Lentil Hummus, Crumbled Feta, Grilled Lavosh

Dessert

Cupid's Chocolate Decadence

Lenzer Cookie Crushed, Chocolate Mousse, Liqueur Scented Raspberries,
Dipped in Chocolate Ganache,

\$98 per Person (comes with complementary glass of Champagne)
Service Charge and applicable Sales Tax are not included.

Executive Chef
Victor Juarez