Valentine's Dinner

SUSHI SAMPLER & RASPBERRY VODKA LEMON SORBET
Dragon Roll, Ponzu Cured Salmon Panko Nori, Seaweed Mango
or
SHRIMPS, BACON- WRAPPED OYSTER CANE SYRUP GLAZED
Avocado, Melon, Citrus Segment, Baby Greens, Carrot Ginger Sauce
or
AGNOLOTTI RICOTTA (v)
Asparagus, Walnut, Butter Sage
or
PROSCIUTTO MELON
Burrata Fig Compote, Orange Basil Vinaigrette, Beetroot Puree

LOBSTER SHRIMP RAVIOLI
Lobster Bisque
or
BUTTERNUT SQUASH SOUP with BEET HEART (v)
or
CHAMPAGNE POACHED PEAR (v)
Orange, Fennel, Arugula, Walnut, Goat Cheese, Apple Mint Vinaigrette

PAN SEARED CATCH OF THE DAY
Lemon Panko Crusted, Cauliflower Puree, Lemon Herb Sauce
or
PRIME STEAK
Onions, Mushrooms, Mashed Potatoes, Green Peppercorn Sauce
or
SLOW BRAISED OX TAIL
Truffle Porcini Mushroom Risotto
or
KOREAN BAKED CAULIFLOWER (v)
Sweet & Sour, Sesame Seeds with Scallion Pancake
or
** HALF LOBSTER THERMIDOR**
Broccoli, Mashed Potatoes, Clarified Butter

CHOCOLATE FONDANT
Cherry Compote, Maraschino Cherry Ice Cream, Frangelico, Caramel Sauce
or
ESPRESSO MARTINI CHEESECAKE
Vermouth Cream Espuma, Matcha Green Tea Ice Cream, Kahlua Cream Sauce
or
RASPBERRY WHITE CHOCOLATE MOUSSE (v)
Strawberry Sorbet, Raspberry Sauce

PETIT FOURS& MACAROONS

$118.75 per person | plus service charge

** Lobster Surcharge $35.75