

VALENTINE'S DAY

MENU

STARTERS:

Choice of:

Spiced Butternut Soup: Parmesan/63 Degree Egg/Olive oil/Brioche Crouton

Yellow Beet Terrine: Red watercress/Passion fruit Gelee/ Goat Cheese Beignets

Dolmas: Braised and stuffed Grape Leaves/Basmati Rice/Preserved Lemon Sauce

Beausoleil Oyster : Mango Cocktail/Minus 8 Mignonette

SALADS:

Choice of:

Green Tea Poached Apple Salad: Pickled Strawberries/Basil Goat Cheese/Raspberry Vinaigrette

Asparagus Salad: Demi Cured Egg/Brioche donut/Lemon Mousse/Petite mixed Greens

Caramelized Beet Salad: Goat Cheese/Mixed Greens/Burnt Honey Vinaigrette

ENTRÉE:

Choice of:

Brioche Crusted Branzino with Heirloom Cauliflower/Limoncello Sauce/Campari Tomato

Espresso Rubbed Short Rib with House made Gnocchi/Ragout of Asparagus/Port Wine Braising Sauce

Sumac and Black Lime Rubbed Duck Breast with Citrus Parsnip Mousse/Orange Gastrique/Bitter Greens/Parsnip Chips

Lobster stuffed Sole with Butternut Squash Ravioli with Lobster Sauce

DESSERT:

Choice of:

Dolce De Léché Mousse: Pretzel Ice Cream/Stout Cake
Red Velvet Lava Cake
Salted Almond Truffle Tart
Sweet Pumpkin Cheese Cake

\$160.00 per Couple

Add a bottle of red or white premium wine for \$70

Add a bottle of Champagne for \$100

APRON