



VALENTINE'S DAY DINNER

5-course dinner
\$99

wine pairing
\$28

One 4 oz glass
per course

DIETARY
RESTRICTIONS

GF gluten-free
V vegetarian
VG vegan
H halal

starters

TRIO OF SCALLOPS

pan-seared scallops, baba ganoush, orange marmalade, black caviar, citrus beurre blanc, micro salad

ROASTED BEET SALAD / V

roasted beets, berries, arugula, goat cheese, candied walnut, caramelized orange, rich vanilla Dressing, tomato crostini

wine pairing

Ruffino Pinot Grigio, Italy

soup

RICH SHRIMP BISQUE

aromatic herbs, brandy and garlic bruschetta

FRENCH ONION / V

carmelized onions, vegetable broth, crouton, brie

wine pairing

Kim Crawford Sauvignon Blanc, New Zealand

intermezzo

CHAMPAGNE SORBBRIEET

mint and lime zest

mains

SURF 'N TURF

roasted 8oz lobster tail, grilled 4oz fillet of beef tournedo, truffled mashed potatoes, garlic emulsion, charred broccolini, red wine & rosemary jus, dill oil drizzle

PAN SEARED DUCK BREAST & RACK OF LAMB DUO

quinoa ratatouille, sautéed panache of vegetables, Charon sauce, spicy fig chutney

PAN FRIED SILVER MULLET FISH

harira couscous, broiled white asparagus, tomato and caper confit

VEGETARIAN SHEPHERD'S PIE / V

mixed lentil and tofu, basil and beefsteak tomato jam, plantain chips

wine pairing

Black Oak Pinot Noir, California

dessert

served with coffee or tea

FLAMBÉED BAKED ALASKA FOR TWO

Neapolitan ice cream, vanilla sponge cake, torched meringue

STRAWBERRY PANNA COTTA

raspberry coulis, meringue kisses, jelly, and strawberry dust

RED VELVET AND VANILLA CRÈME BRÛLÉE

red velvet sponge cake, cream cheese frosting
rich vanilla custard with caramelized sugar on top

wine pairing

Choice of:
Segura Viudas Brut Reserva Cava, Spain

Irish Coffee