



Valentine's Day Dinner 2019

\$90 per person

Please note tax and gratuity will be added.

amuse bouche

ahi poke pyramid

english cucumber, tobiko caviar, sesame soy dressing, crispy rice cracker

salad

mixed organic greens

sliced cucumber, pickled red onion, heirloom cherry tomatoes,
balsamic vinaigrette, crumbled feta cheese

classic caesar

grated parmesan cheese and garlic croutons

gulf prawn and shrimp "louis"

gulf prawns, bay shrimp, cucumber, cherry tomato, boiled egg, louis dressing

entrée

bone in angus ribeye steak – 18 oz

truffle demi-glace, mushroom risotto and local asparagus

Mistral surf & turf

petite filet mignon, truffle demi-glace & 6 oz maine lobster tail,
meyer lemon beurre blanc, garlic mashed potatoes, roasted seasonal vegetables

sesame crusted ahi tuna with tempura prawns

seared rare tuna, wasabi mashed potatoes, sauteed snap peas, shiitake-ginger sauce

seared sea scallops

sweet basil risotto, seasonal vegetables, maine lobster sauce

maine lobster risotto

artichoke hearts, cherry tomatoes, sweet corn, applewood smoked bacon,
lemon tarragon beurre blanc

butternut squash ravioli

baby spinach, roasted zucchini, winter squash, piquillo pepper sauce, crumbled goat cheese

dessert

grand marnier creme brulee

caramelized sugar crust, gaufrette cookie

strawberry & blueberry crisp

toasted almond topping, vanilla bean ice cream, salted caramel sauce

chocolate macadamia nut brownie

vanilla gelato and chocolate sauce