

Valentine's Dinner

Menu

Amuse Bouche Champagne

&

Caviar and Kampachi Canapé
toasted brioche and dill crème fraîche

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Choice of First Course

Chilled Marin Miyagi Oysters
yuzu tobiko and rice wine mignonette

or

Lobster Salad
*beets, winter citrus, fennel and mâche
orange black truffle vinaigrette*

or

Seared Sea Scallops and Pork Belly
celery root, apple and pomegranate

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Choice of Entrée

Seafood Saffron Risotto
*mussels, clams, and shrimp
roasted sweet peppers and grana padano*

or

Glazed Duck Breast
onion soubise and bacon lardons, rutabaga, parsnip and chard

or

Pan Seared Filet Mignon
*crispy leek gratin and bloomsdale spinach
porcini mushroom cream*

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Choice of Dessert

Chocolate Caramel Mille Feuille
passion fruit ice cream

or

Raspberry Yogurt Parfait
pistachio biscuit

or

Marin French Camembert
apple tarte tatin and glazed walnuts



**Menu Subject to Change*