



Valentine's Dinner 2019

AN EVENING OF FOOD AND DRINK
TO CELEBRATE TOGETHERNESS

~ *Prix Fixe \$96 Per Couple* ~

Tax & Gratuity Not Included.



~ *FIRST COURSE* ~ *CHOICE OF:*

TOTTEN INLET OYSTER

With shrimp ceviche and salsa verde

CITRUS SALAD

With cara cara orange, kumquat, avocado, watercress, toasted poppy seeds, and black radish



~ *ENTRÉE COURSE* ~ *CHOICE OF:*

CEDAR PLANK SALMON

With barley risotto, pearl onion, and sauce nantua

MAPLE BRAISED BEEF SHORT RIB

With roasted delicata squash, braised chickpeas, and ginger salsa verde

SEMOLINA PAPPARDELLE

With blue oyster mushrooms, braised mustard greens, garlic bread crumb, and lemon chili sauce



~ *DESSERT COURSE* ~ *CHOICE OF:*

CARDAMOM LIME CHEESECAKE

With a banana bread crust, spicy pecan brittle, and caramel sauce

VEGAN PINEAPPLE TART

Brown sugar, toasted coconut, and candied ginger