

Valentine's Menu 2019

Soup:

Cognac Maine Lobster Bisque

Candied lemon Chip, Fried Maui Onion, Mirepoix of melons

Salad:

Salad of Santa Barbra Prawn

Heirloom Tomato Concasse, Micro Greens, Grilled San Francisco Sourdough, Honey Dijon Buttermilk Vinaigrette and Honey Dew oil

Appetizer:

Braised Turbot (Fish) in Simmered Milk

Broccoli Flower, Truffle Cauliflower Cream, Roasted Purple Potatoes, Mussel Vinaigrette

Intermezzo:

Sparkling Lemon Sorbet

Entrée:

Candied Bacon Bacon Wrapped Tenderloin

Crisp Pancetta Potatoes, Picante Demi Glaze and Micro Cilantro Salad

Dessert:

Butter Scotch Chocolate Tart

N.Y. White Cheddar Cheese Ice Cream, Coffee Caramel, and wild Berry salad

\$125 per person