



Valentine's Lunch Menu

3-course \$45

Choose one from each category

Starters

Lobster Cappuccino Soup

Duo of red and golden beets salad with creamy Bijou goat cheese, watermelon radish, red sorrels, and raspberry yogurt dressing,

Winter Salad with radicchio, red cabbage, pomegranate, carrots, pine nuts, whipped feta, and passion fruit vinaigrette

Tuna Tartare with smashed avocado, sturgeon caviar, piment d'Espelette, asian vinaigrette

Main Course

Grilled Black Seabass with grilled royal trumpet mushrooms, butternut squash puree, grilled cipollini onions, and tasso bacon hash

Prime Beef Tenderloin with chanterelle mushrooms risotto, snow peas, red wine bordelaise sauce

Oven Roasted Delicata Squash red and white quinoa, vegetables brunoise, spiced tahini butternut squash puree

Dessert

Carrot Cake with carrot emulsion and whipped cream

Floating Island with creme anglais, caramel, and almonds

Chocolate Tart with fresh Raspberries