

Valentines Dinner Menu

3-course \$90

Choose one from each category

Amuse Bouche to start

Starters

Lobster Cappuccino Soup lobster, tomato, saffron broth, and milk foam

French Onion Soup garlic crostini and gruyere cheese

Homemade Poached and Smoked Foie Gras Terrine with pickled strawberries marmalade, caramelized apples, homemade bread roll

Duo of red and golden beets salad with creamy Bijou goat cheese, watermelon radish, pickled baby carrots, pecans, frisee, yogurt vinagrette

Winter Salad with orange carpaccio, pickled jicama, pomegranate, pistachios, mint honey lemon vinagrette

Crispy Brussel Sprout Tart caramelized onions, apple, dry cranberries, queso de sabra, red pepper coulis, and sweet chili sauce

Tuna Tartare with smashed avocado, sturgeon caviar, asian vinaigrette

Main Course

Grilled Stuffed Trout filled with crab meat and spinach, served with grilled red onion and confit baby cherry tomatoes

Pan Seared Hokkaido (Japan) Scallops served with leek fondue, creamy potato puree, grilled asparagus, and ginger lemongrass foam

Grilled Black Seabass with celery root puree, broccoli and cauliflower couscous, lemon caper beurre blanc

Grilled Prime Beef Tenderloin with confit marble potatoes, glazed multi color carrots, grilled chipolini onions, and bernaise sauce

Grilled Australian Fresh Lamb Loin with chanterelle mushroom risotto, malted spinach, and balsamic glaze lamb sauce

Duck Confit a la orange served with spicy sweet potato puree, braised green cabbage, dry cranberries, apples, grilled orange, and a cherry beer sauce

Oven Roasted Delicata Squash stuffed with quinoa, vegetables brunoise, served with sweet potato puree

Dessert

Carrot Cake with carrot emulsion and whipped cream

Floating Island with creme anglaise, caramel, and almonds

Classic Creme Brulee with Madagascar vanilla

Nutella Churros with chocolate sauce, cinnamon snow sugar