

2025 VALENTINE'S DAY MENU

\$59/person



UPON ARRIVAL

Chocolate Covered Strawberries [GF/V]

FIRST COURSE

French Onion beef broth / caramelized onion / aged cheddar + gruyere focaccia toast [DFO]

Sea Scallop seared U12 scallop / cauliflower puree / raisin vinaigrette / herb salad [GF/DFO]

Escargot mushroom / spiced butter / mozzarella / grilled focaccia [GFO]

Winter Burrata roasted beets / orange segments / beet puree / pine nuts / EVOO / garlic toast [GFO/V]

Arugula Salad gorgonzola / candied walnuts / bosc pear / pomegranate seeds / blood orange dressing [GF/VO]

Caesar crisp romaine, bacon, fried chickpeas, parmesan, house dressing [GF]

SECOND COURSE

Lobster Risotto lobster stock / green peas / crème fraiche / parmesan curls / butter poached lobster tail

Stuffed Chicken Supreme sun-dried tomato, goat cheese + spinach stuffed / crispy hassle-back potato / seasonal veg / chicken demi [GFO/VO]

Braised Beef 8-hour red wine braise / demi-glace / roasted garlic mash / seasonal veg

or

Steak + Shrimp 8oz petite tenderloin / garlic shrimp / bearnaise / roasted garlic mash / seasonal veg [GF/DFO]

Mushroom Wellington mushroom medley, goat cheese + spinach stuffed portobello / puff pastry / seasonal veg / chimichurri [V]

Cauliflower Steak turmeric roasted / beluga lentils / coconut carrot ginger puree / seasonal veg / chimichurri / pickled onion [GF/[VEGAN]]

THIRD COURSE

Blueberry Crème Brulé maple pearls / [GF/V]

or

Red Wine Poached Pear creme anglaise / crumbled biscotti [V/GFO]

or

Cheese Plate local artisanal cheese / dark chocolate / preserves / crostini [V/GFO]

or

Affogato vanilla ice cream / Nespresso / dulce de leche / candied walnut [GF/V]