Valentine's Day Dinner

STARTER BUFFET

King Crab Legs, Chilled Jumbo Shrimp + Crab Claws
Cocktail Sauce, Mignonette, Cognac Remoulade, Horseradish + Wasabi
Imported and Domestic Cheese Display served with Sliced Rustic Breads + Artisan Crackers
Charcuterie Platter of Imported, Sliced and Cured Meats, Mediterranean Olives + Gourmet Mustards
Local Field Greens with Shaved Roots, Japanese Cucumber, Watermelon Radish + Sherry Mustard Vinaigrette
Heirloom Tomato and Fresh Mozzarella, Micro Basil, Aged Balsamic + Local Olive Oil
Strawberry and Marcona Almond Salad with Honey Gem Lettuce, Goat Cheese, Asian Pear + Champagne Vinaigrette

ENTRÉES

choose one

1 lb. Bone in Prime Ribeye

foie gras butter, white cheddar popover, roasted garlic mash, grilled broccolini, shallot confit + truffled veal jus
$68

Lobster and King Crab Carbonara

tagliatelle, pancetta, red onion, snap peas, cracked pepper + parmesan cream
$72

Truffle Stuffed Jidori Chicken

black truffle, creamed corn with comté cheese, wilted spinach, dark chicken reduction + herbed pomme frites
$58

Scottish Salmon

fennel + orange salad, roasted baby carrots, parsley pine nut pistou + herbed carrot puree
$62

Brussels Sprout and Farro Risotto

baby carrots, baby turnips, swiss chard, mascarpone + pecorino crostini
$52

DESSERT

choose a tart or torte for one, or a "show stopper" shake for two

Strawberry Red Velvet Cream Cake "Show Stopper" Shake

white chocolate shake with strawberry gelato, strawberry red velvet cream cake, dark chocolate and strawberry ganache, marshmallow creme, capezzoli di venere truffles + white chocolate covered strawberries

Passion Fruit Tart

carmelia passion fruit macaron, banana honey sorbet, raspberry ganache + manuka honey chunks

Fudgy Dark Chocolate Torte

dark chocolate mousse, almond crunch, maca caramel + candied pepitas