



HAPPY VALENTINE'S DAY

145 Per Guest

115 Wine Pairing Supplement

FOUR COURSE PRIX FIXE

WELCOME AMUSE & BUBBLES

First

SCALLOP CEVICHE

Mint, Chilis, Ginger Citrus Broth

GRILLED SHRIMP

Espelette, Lemon Garlic Butter

GOAT CHEESE

CROQUETTES

Lavender Honey

CAVIAR PARFAIT

Crispy Potato Cake, Smoked Salmon

Creme Fraiche, Egg Mimosa

35 Supplement

Second

DUNGENESS CRAB TAGLIATELLE

Uni Beurre Blanc, Salmon Roe, Espelette

Third

PRIME NEW YORK STRIP &

MAINE LOBSTER

Asparagus, Bloomsdale Spinach, Truffle Fries

Prime Filet Mignon 20 Supplement

Fourth

LOVER'S DELIGHT

White Chocolate Mousse, Passion Fruit Mango Jam
