



## VALENTINE'S DAY DINNER

\$225 per guest

### TO START

#### Bread Duo

*Herb Focaccia & Brioche*

*With Whipped Honey Butter and Truffle & Olive Tapenade*

### AMUSE BOUCHE

*Caviar Beignet with Herbs Crème Fraîche*

*Tuna & Avocado, Tortilla Crisp, Chili Crunch*

### FOR THE TABLE

#### Cold Seafood

*Lobster Tail Cocktail, Crab Claws, Oyster,*

*Mignonette, Classic Cocktail Sauce*

### FIRST COURSE

#### Roasted Beet Salad

*Arugula & Kale Pesto, Hazelnuts, Whipped Goat Cheese*

### SECOND COURSE

#### Seared Diver Scallops

*Citrus & Parsley Beurre Blanc, Fennel Purée, Lentils*

### ENTRÉE

*Selection of One:*

#### Whole Dover Sole Meunière

*Herbed Fingerling Potatoes, Sauce Meunière, Spinach,  
Capers, Parsley, Meyer Lemon*

#### Steak & Lobster

*Roasted Filet Mignon, Jus, Poached Lobster,  
Potato Pavé, Baby Carrots*

### DESSERT

*Selection of One:*

#### Raspberry Black Forest Mousse

*Raspberry Mousse, Cherry Compote, Dark Chocolate Sponge,  
Kirsch Simple Syrup*

#### Strawberry Mille-Feuille

*Puff Pastry, Strawberry Crèmeux, Vanilla Ganache,  
Strawberry Gel, Fresh Berries*

*(N) Contains Nuts (V) Vegetarian (Ve) Vegan (G) Gluten  
(D) Dairy (SF) Contains Shellfish (A) Contains Alcohol*