

Valentine's Celebration Prix Fixe Menu

\$55 per person

Complimentary Amusé and Mignardises

Appetizer

Lobster Manicotti
Sauce Naturale, Tomato Confit

OR

Steamed Asian Vegetable Bun
Plum Sauce, Pepper Jelly

Salad

Beet, Honey Goat Cheese and Clementine
extra virgin olive oil, quince balsamic syrup

OR

Baby Greens, Nuts and Roots
warm carrots, turnips, radishes, hazelnut-cherry conserve, emulsified apple dressing

Entrée

Surf & Turf
Stuffed Maine Lobster and Beef Short Rib
fingerlings, salsify, asparagus and parsley-microgreen salad
(\$10 supplement)

OR

Pan-Seared White Tail Venison Medallion
port wine-lingonberry reduction, sunchoke, Brussels sprouts, pistachio butter

OR

Spiced Pheasant Breast, Smoked Leg Ragu
hand-made fettuccini, porcini mushrooms, red pepper, fennel, reggiano

OR

Sautéed Blue Prawns
coconut curry, green onion jasmine rice, shanghai tips