



Valentine's Day Menu

An Evening of Duets

- Course One -
Choice of One

APPLE & POMEGRANATE SALAD

RED PEPPER BISQUE
cilantro crème fraîche

- Course Two -
Choice of One

BEEF CARPACCIO
shaved cured egg yolk, lemon caper relish, crispy duck rind

CRAB CAKE
lobster mousse, pickled Fresnos

- Course Three -
Choice of One

GRILLED LAMB CHOP & LAMB BOURGUIGNON
mint yogurt

PAN ROASTED SEA BASS & CEVICHE
cilantro rice

SHORT RIBS & STEAK
Porcini mushroom bordelaise, chilled parsnip mash

GRILLED & BAKED CHEF'S VEGETABLES
black garlic hollandaise, fennel gratin

- Dessert for Two -

MEYER LEMON SORBET
champagne float, Chambord merengue



wild}river
GRILLE





Valentine's Day Menu

An Evening of Duets

- Course One - *Choice of One*

APPLE & POMEGRANATE SALAD 8

RED PEPPER BISQUE 7
cilantro crème fraîche

- Course Two - *Choice of One*

BEEF CARPACCIO 9
shaved cured egg yolk, lemon caper relish, crispy duck rind

CRAB CAKE 8
lobster mousse, pickled Fresnos

- Course Three - *Choice of One*

GRILLED LAMB CHOP & LAMB BOURGUIGNON 39
mint yogurt

PAN ROASTED SEA BASS & CEVICHE 35
cilantro rice

SHORT RIBS & STEAK 33
Porcini mushroom bordelaise, chilled parsnip mash

GRILLED & BAKED CHEF'S VEGETABLES 25
black garlic hollandaise, fennel gratin

- Dessert for Two -

MEYER LEMON SORBET 7
champagne float, Chambord merengue



wild}river
GRILLE

