

Valentine's Dinner

Amuse

BLACKENED AHI

CUCUMBER SALSA, WASABI CREAM, WONTON CHIP

Appetizer

(CHOICE OF)

POLENTA FLORENTINE

SAUTEED SPINACH, WILD MUSHROOMS, GRUYERE CHEESE

FRIED CALAMARI

LIGHTLY BREADED, LEMON AIOLI, RED CHILI OIL

Soup/Salad

(CHOICE OF)

SONOMA ANTIPASTO

SMOKED CHEDDAR, FUSILLI PASTA, BLACK OLIVE,
RED ONION, SPINACH, ITALIAN VINAIGRETTE

HEART OF ARTICHOKE SOUP

HERB CROSTINI, CRÈME FRAICHE

Entrée

(CHOICE OF)

SURF AND TURF

8OZ. CENTER CUT, CITRUS MARINADE, SAUTEED JUMBO SHRIMP,
WHISKEY GARLIC CREAM, TWICE BAKED TRUFFLE POTATO,
HARICOT VERT BEANS, BACON

AUSTRALIAN SEABASS

PAN SEARED BASS, CHARRED BABY BOK CHOY,
SUNDRIED TOMATO COUS COUS, CHAMPAGNE BUERRE BLANC

CHICKEN GRANA PADANO

FREE RANGE CHICKEN, FRESH MOZZARELLA, BASIL,
LINGUINI WITH HEIRLOOM MARINARA, ROASTED ZUCCHINI

TOFU AND POTATO TOWER

SEARED TOFU, HERB POTATOES, AVOCADO,
MANGO ORANGE PUREE, ROOT VEGETABLE CRISPS, EDIBLE FLOWERS

Dessert (Love is a Duet of Both)

(CHOICE OF)

TURTLE TARTE

PECAN CRUMBLE, CHOCOLATE GANACHE,
CANDIED NUTS, COCONUT CARAMEL

VANILLA MADEIRA CAKE

MADEIRA WINE, PEACH COMPOTE, CREAM CHEESE FROSTING