



*Valentine's Day*  
FIVE COURSE MENU

**COURSE ONE**

**Osetra Caviar**

On house made blini

- or -

**Beef or Salmon Carpaccio**

Radish, microgreens, aioli

**COURSE TWO**

**Roasted Beet Salad**

Drizzled with orange & avocado citrus vinaigrette

- or -

**Iceberg Wedge**

Cherry, pear tomatoes, crisp bacon bits, capers, feta cheese, cucumber ranch dressing

**COURSE THREE**

**Lobster Bisque**

Chives, house herb crusted croutons

- or -

**Creamy Butternut Squash Bisque**

Pomegranate, crème fraîche, herb crusted croutons

**COURSE FOUR**

**Pan Seared Filet Mignon**

Lobster meat, bed of creamy mashed potatoes, roasted seasonal vegetables, béarnaise sauce

- or -

**Herb-Crusted Halibut**

Topped with crab meat, on a bed of sweet potato & spinach, white wine sauce

**COURSE FIVE**

**Chocolate Truffles**

With strawberries & passion fruit puree

150

\*Complimentary Champagne Included\*

Curated & Prepared by Chef Javier & Chef Allan