

RESTAURANT - DINNER

HAPPY VALENTINE'S DAY

~Please select a first, main and a dessert~



FIRSTS

POTATO LEEK SOUP

Lobster roe, white truffle oil

ROOTS FARMS MIXED GREENS

Shaved orchard fruit, toasted pistachios,
market herbs, charred scallion vinaigrette

TRUFFLED PECORINO

Shaved purple asparagus, pickled grape, local olive oil

WINTER KALE SALAD

Market beets, toasted hazelnuts, spiced yogurt,
beet purée, hazelnut vinaigrette

TRUFFLED CAULIFLOWER

Parmesan, capers

FOIE GRAS TERRINE

Strawberries, local pistachios, vincotto



SPECIALTY COCKTAIL

'Riviera Romance'

Prosecco, Ventura Spirits Strawberry Distilled Vodka,
Tempus Fugit Creme de Cacao, Strawberry Purée, Chocolate Swirl -

Chef David Rosner -

Truffles by Jessica Foster Confections

We gladly prepare vegetarian dishes upon request

A non-mandatory gratuity of 20% may be added to tables of 6 or more

Corkage is not permitted for groups of 10 or more guests. Limit 2 bottles per party.

Corkage \$35/bottle (750ml bottle)

Three-course prix-fixe \$75.00/pp (tax & service additional)

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MAINS

HERB CRUSTED PACIFIC SALMON
Braised lentils, mirepoix, Dijon pan jus

PAN ROASTED SEABASS
Sweet potato & cauliflower hash, baby bok choy, ginger citrus
vinaigrette

SEARED SEA SCALLOPS
Fennel, artichoke, squid ink fingerlings, lobster jus

MUSHROOM RISOTTO
Shaved Grana Pardano cheese

CRISPY CHICKEN
Brown butter mashed potatoes, sautéed swiss chard, pan jus

SLOW COOKED PORK LOIN
Celery root, market apples, radish, whole grain mustard

DUCK BREAST
Yukon gold potatoes, butternut squash, acorn squash, duck jus

GRILLED NEW YORK STRIP
Black truffle gratin, green spinach, sauce perigourdine



DESSERT

LAVENDER CRÈME BRÛLÉE
CHOCOLATE CRÈMEUX -Gold leaf, Nutella gelato
STRAWBERRY MOUSSE – White chocolate shell, strawberry sorbet
CHOCOLATE CHIP COOKIE PIE - Chocolate sauce, vanilla ice cream
ICE CREAM OR SORBET