



VALENTINE’S DAY DINNER FOR TWO
260 per couple | Wine Pairing 30 per person

ARTISAN BREAD & CHEESE BOARD FOR TWO

Truffle Whipped Butter · Smoked Gouda
Whipped Goat Cheese with Hot Honey · Fig Jam · Focaccia Crisps
(Paired with Schramsberg Vineyards, “Mirabelle” Brut Rosé)



STARTER

HAMACHI WITH PASSION FRUIT & PINK PEPPERCORN
Hamachi Sashimi · Passion Fruit Vinaigrette
Pink Peppercorn Oil · Thai Basil · Citrus Segments
(Paired with Rihaku “Dreamy Clouds” – Tokubetsu Junmai Nigori - Unfiltered)



SEASONAL SALAD

BABY SPINACH & FIG SALAD
Candied Bacon · Whipped Goat Cheese Mousse
Toasted Pistachios · Rosé Champagne Vinaigrette
(Paired with Bollini, Trentino, Pinot Grigio)



ENTRÉE (SHARED MAIN COURSE FOR TWO)

MODERN SURF & TURF FOR 2
(2 each) Prime Filet with Gorgonzola Cream sauce
(2 each) Butter-Poached Lobster Tail
Whipped Truffle Potatoes, Charred Heirloom Carrots w/ Herb Oil
(Paired with Joseph Drouhin Bourgogne Blanc or Matanzas Creek Winery Merlot, Sonoma County)
**Sea Bass may be substituted for filet*
Maple Glazed Chilean Sea Bass · Wasabi-Whipped Potatoes
Baby Bok Choy · Black Garlic Soy Reduction



DESSERT TO SHARE

VALRHONA CHOCOLATE HEART SPHERE
Warm Raspberry Coulis poured tableside revealing
Strawberry Mousse & Almond Crunch
(Paired with Taylor Fladgate “20 Year Old Tawny” Port)