



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)