

# VALENTINE'S DAY DINNER

\$70\* PER PERSON | THURSDAY, FEBRUARY 14, 2019

## 1<sup>ST</sup> COURSE

### SQUID INK PASTA

*marinara sauce, garlic herb breadcrumb, grilled squid*

OR

### HOISIN GLAZED DUCK BREAST

*green onion aioli, orange crepe, pickled jicama*

OR

### TRUFFLE POLENTA

*ricotta, pickled zucchini, fig + walnut chutney*

## 2<sup>ND</sup> COURSE

### CHICKEN BREAST

*de puy lentil, kale, sautéed savoy cabbage + mushroom,  
horseradish demi-glace*

OR

### SOUS VIDE BEEF TENDERLOIN

*fresh wasabi, apple wood smoked cheddar pave,  
roasted beets*

OR

### MARINATED SEARED AHI TUNA

*ponzu, edamame, quinoa, radish, arugula,  
egg, spicy mayo*

## 3<sup>RD</sup> COURSE

### BLUEBERRY LAVENDER OPERA CAKE

*vanilla bean crèmeux, roasted white chocolate,  
blueberry macarons*

OR

### BAKED CHOCOLATE MOUSSE

*candied hazelnuts, milk foam, caramel popcorn gelato*