



# Valentine's Dinner

## AMUSE BOUCHE

Kumamoto Oyster

osetra caviar, pomegranate  
mignonette, himalayan pink salt gf

## FIRST COURSE

Roasted Petite Lobster Tail

fresh herbs, yuzu beurre blanc gf

## SECOND COURSE

Winter Greens

caramelized pecans, strawberries,  
shaved fennel, ash goat cheese,  
walnut vinaigrette gf

## INTERMEZZO

Lavender Bergamot Sorbet gf

## THIRD COURSE

Grilled Marinated Bavette

truffle crusted asparagus, garlic herb  
potato cake, rose petal sauce gf

## FOURTH COURSE

Opera Chocolate Cake

praline crème anglaise

\$125 per person

Seatings at 5:30pm and 7:45pm

Optional Wine Pairings Available

Gluten Free Dessert Available Upon Request

