



## VALENTINE'S DAY 2019

### FIRST

#### Iced Selva Shrimp

Horseradish gazpacho vinaigrette, gem lettuce

#### Sashimi Grade Ahi Poke

Fresno chili, Persian cucumber, lotus root, yuzu-lychee vinaigrette

#### Roasted Shallot Soup Gratinee

Duck broth, country bread, raclette cheese

#### Potato Gnocchi with Silky Tomato Sauce

Basil, aged parmigiano

### SECOND

#### Tuscan Kale Quinoa Apricot Salad

Marcona almond vinaigrette

#### Mediterranean Style Chopped Salad

Crispy chickpeas, cucumbers salami, tomato, pickled shallots

#### Hearts of Gem Lettuce Caesar

Garlic herb croutons, parmigiana

### THIRD

#### Crispy Skin Ora King Salmon

Mandarin orange, roasted bok choy, oven dried tomatoes, fennel sauce

#### Seared Maine Sea Scallops

Brown butter, cauliflower, sultana raisins, capers, candied pine nuts

#### Free Range Chicken Breast

Charred lemon, rosemary garlic confit, olive oil roasted vegetables, creamy polenta

#### Filet of Beef

Black peppercorn red wine sauce, roasted wild mushrooms, creamed spinach

### DESSERT

#### Passionfruit & Wine Poached Pear

Mascarpone vanilla ice cream, golden Breton biscuit

#### Warm Molten Chocolate Cake

Yogurt citrus ice cream, raspberry compote

Chef de Cuisine | Alex Stratta  
Executive Pastry Chef | Thierry Delourneaux