



# Valentine's Dinner Menu



**\$72 per person**

**\$115 per person with Wine**

**Menu is available from Feb 11th till 14th from 6 PM to 10 PM**

## FIRST COURSE

**Seared Scallops  
on Red Beet Mousseline and Watercress Coulis**

*Paired with Etude, Pinot Noir, Carneros, CA*

**Maine Lobster, Mango and Avocado Timbale  
with Citrus Cilantro Vinaigrette**

*Paired with Stags Leap, Chardonnay, Napa Valley, CA*

## SECOND COURSE

**Compressed Watermelon  
with Farm-Fresh Goat Cheese and Wintergreens  
on Aged Balsamic Vinaigrette**

*Paired with Domaine Gerard Fiou, Sancerre, Sauvignon Blanc, Loire, FR*

**Crimson Lentils in Cumin Coconut Broth  
with Smoked Salmon Quenelle**

*Paired with Domaine Du Viking, "Cuvee Aurelie" Chenin Blanc, Loire FR*

## ENTRÉE

**Green-Pea Crusted Halibut Filet  
on Passion Fruit Sauce and Baby Vegetable Shavings**

*Paired with Maison Nicolas Potel, Pinot Noir, Bourgogne, FR*

**Grilled Beef Tenderloin on Parsnip Purée and Yellow Beans  
with Foraged Wild Mushroom Ragout**

*Paired with Chateau Greysac, Medoc, Bordeaux, FR*

## DESSERT

**White Chocolate Romance Sphere with Strawberry Rhubarb Compote,  
Angel Food Cake and Chocolate Ice Cream with Chocolate Rosewater Ganache**

*Paired with Robert Mondai "Moscato D'Oro", Napa Valley, CA*

*Parties of 6 or more are subject to a 20% service charge and applicable tax.  
Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of food-borne illness*

