

VALENTINE'S MENU

\$225 Per Couple

FIRST COURSE

Choice of:



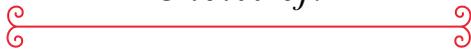
Grilled Spanish Octopus
crispy baby potato, spicy red pepper sauce

Arugula & Frisee Salad
heirloom tomato, fresh winter berries
& poppyseed dressing

French Green Lentil Soup
andouille sausage

SECOND COURSE

Choice of:



Airline Chicken Breast
whipped potatoes, cognac peppercorn sauce,
sauteed spinach, wild mushrooms

Filet Mignon
topped with fried onions & grilled
champagne shrimp & bacon, on
asparagus with port wine demi glaze

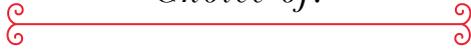
Tempura Lobster Tail & Shrimp
asian mix green slaw &
purple potato puree

Tandoori Marinated Vegetable Skewer
paneer cheese on herbed pinenut
basmati rice & tzatziki sauce

New Zealand Lamb Chops
balsamic fig glaze, rosemary
scaloped potatoes, broccolini

THIRD COURSE

Choice of:



Godiva Chocolate Cake
mixed berries, fresh chantilly

Red Velvet Cake
vanilla butter cream, mixed berry sauce

Sorbet Trio
raspberry, mango, coconut

*all desserts come with a chocolate
dipped strawberry*