

VALENTINE'S

DAY MENU

FIRST COURSE

Choice of:



Wild Boar Meatballs

Octopus Carpaccio

with citrus vinaigrette

Asparagus & Black Truffle Oil Soup (VG)

Belgian Endive & Berry Salad (V)

baby spinach, berries, feta cheese, toasted almonds with
raspberry vinaigrette

SECOND COURSE

Choice of:



Brown Butter Basted Bone in Ribeye 16 oz

roasted black garlic fingerling potatoes and truffle horseradish sauce

Chateaubriand & Lobster meat

white asparagus with Bearnaise sauce

Chicken Peperonata

prosciutto, mozzarella cheese, mascarpone polenta with
romesco sauce

Pistachio Crusted Lamb Chop

glazed baby carrots, malbec mint demi glaze

Linguine Di Mare

shrimp, bay scallops, octopus, clams, tomato, white wine sauce with
fresh basil and garlic toast

Roasted Chilean Seabass

Camargue red rice with Mediterranean sauce

Potato Gnocchi (VG)(V)

spinach, mushrooms, chunky tomato sauce, fresh basil

THIRD COURSE

Choice of:



Godiva Tres Leches

meringue, berries and cinnamon

Truffle Torte Cake

ganache and raspberry sauce

Trio Amore

Raspberry Mousse /Opera Cake/ Tiramisu

Vegan Chocolate Cake