

# THE FIREHOUSE

RESTAURANT

## VALENTINE'S DAY

### ~~FIRST COURSE~~

~PLEASE SELECT ONE~

#### **TOMBO FUSION CEVICHE**

YUZU-GINGER-MARINATED MISO VINAIGRETTE  
AVOCADO-SWEET PEPPER JELLY AND TARO FRITES

#### **PANCETTA-WRAPPED ASPARAGUS**

PISTACHIO-ARUGULA PESTO  
BABY RED OAK LETTUCE  
PECORINO ROMANO AND TRUFFLE OIL

### ~~SECOND COURSE~~

~PLEASE SELECT ONE~

#### **LOBSTER BREAD PUDDING**

APPLEWOOD-SMOKED BACON, CANDIED ORANGE  
CITRUS HOLLANDAISE AND FRISÉE SALAD

#### **BRIE EN CROUSTADE**

MISSION FIGS AND PORT RED ONIONS  
BAKED IN PUFF PASTRY WITH PISTACHIOS  
PEPPER-HONEY DRIZZLE

### ~~THIRD COURSE~~

~PLEASE SELECT ONE~

#### **ASPARAGUS-CHÈVRE BISQUE**

HINTS OF CORIANDER AND NUTMEG  
ROASTED GARLIC AND GOAT CHEESE VELOUTÉ

#### **BEET CARPACCIO SALAD**

WATERCRESS AND CRYSTALIZED GINGER  
SPICED ALMONDS AND PEAR VINAIGRETTE

### ~~INTERMEZZO~~

#### **WHITE PEACH CHAMPAGNE SORBET**

### ~~FOURTH COURSE~~

~PLEASE SELECT ONE~

#### **CHERRY LAMB CHOP**

PAN ROASTED WITH TOASTED HAZELNUT CRUST  
PURPLE POTATO MASH, PORT-CHERRY CONFITURE

#### **PORK TENDERLOIN**

PANCETTA WRAPPED WITH APPLE CHUTNEY  
SWEET POTATO HASH, SHERRY-SHALLOT CREAM

#### **FILET AU POIVRE**

CHARGRILLED WITH BLACK TRUFFLE BUTTER  
CHÈVRE-SCALLION RED POTATOES  
BRANDIED PEPPERCORN DEMI-GLACÉ

#### **SESAME SEA SCALLOPS**

PAN SEARED AND CITRUS GLAZED  
JADE RICE AND COCONUT-GREEN CURRY NAGE  
ASIAN PEAR-SCALLION SALAD

### ~~FIFTH COURSE~~

~PLEASE SELECT ONE~

#### **BERRY SENTIMENTAL**

MARBLED RASPBERRY CHEESECAKE  
PÂTE BRISÉE CRUST, DEVONSHIRE CREAM  
RED BERRY CONFITURE

#### **CHOCOLATE DEVOTION**

MILK AND DARK CHOCOLATE MOUSSE  
DEVIL'S FOOD CAKE, RASPBERRY COULIS  
CHOCOLATE-CARAMEL CRÈME

\$125 PER PERSON

**DENEB WILLIAMS ~ EXECUTIVE CHEF**

**JILL BERGER ~ PASTRY CHEF**

MENU SUBJECT TO CHANGE.

AS A COURTESY TO OTHER GUESTS, PLEASE TURN OFF ELECTRONIC DEVICES.

SPLIT ENTRÉES NOT PERMITTED. ☞ TAX, GRATUITY AND BEVERAGES NOT INCLUDED.

SERVICE CHARGE OF 20% WILL BE ADDED TO PARTIES OVER SIX GUESTS.

SPECIAL HOLIDAY MENU. ☞ NOT VALID WITH ANY OTHER OFFER.

A CORKAGE FEE OF \$20 WILL BE APPLIED PER 750 ML BOTTLE BROUGHT INTO THE RESTAURANT.