



VALENTINE'S DAY

~~FIRST COURSE~~

~PLEASE SELECT ONE~

PEPPER-CRUSTED AHI

TROPICAL FRUIT AND CRYSTALLIZED GINGER
COCONUT-LEMONGRASS VINAIGRETTE

BAKED BRIE EN CROÛTE

KIWI COULIS AND PORT GASTRIQUE
GRAND MARNIER-POACHED PEARS

~~SECOND COURSE~~

~PLEASE SELECT ONE~

BLACK TRUFFLE SEA SCALLOP

PANCETTA, AGED BALSAMIC AND BUTTER GLAZE
WINTER MUSHROOM RISOTTO

TEA-SMOKED QUAIL

BLACK GARLIC-HONEY-SCENTED RICE
YAM PURÉE AND HOISIN-PEANUT GLAZE

~~THIRD COURSE~~

~PLEASE SELECT ONE~

MIXED GREENS

FRESH CITRUS AND CANDIED PECANS
FLEUR VERT GOAT CHEESE, PICKLED ONIONS
MANDARIN-POPPY SEED VINAIGRETTE

LOBSTER BISQUE

CARAMELIZED FENNEL AND LEEKS
SHERRY-INFUSED VELOUTÉ
SCALLOP-LOBSTER CROQUETTE

~~INTERMEZZO~~

WHITE PEACH CHAMPAGNE SORBET

~~FOURTH COURSE~~

~PLEASE SELECT ONE~

FILET MIGNON

CHARGRILLED WITH HERB BUTTER
PORT WINE AND DRIED CHERRY DEMI-GLACÉ
GARLIC NEW POTATOES AND WILTED GREENS

STUFFED PETRALE SOLE

DUNGENESS CRAB AND DELICATA SQUASH
HERB COUSCOUS, HONEY-TOASTED ALMONDS
ROASTED TOMATO-FENNEL BEURRE FONDUE

LAMB T-BONE

BALSAMIC-RASPBERRY GLAZE
PERUVIAN POTATO PURÉE, SHEEP'S MILK FETA
WILTED GREENS AND SAUTÉED RADICCHIO

PORK TENDERLOIN

PANCETTA WRAPPED THEN PAN SEARED
BUTTERNUT SQUASH, APPLE FRITTER
CIDER-MAPLE PAN JUS, DRIED FRUIT COMPOTE

~~FIFTH COURSE~~

~PLEASE SELECT ONE~

CHOCOLATE BLISS

A DUET OF AZTEC CHILI DARK CHOCOLATE
AND MILK CHOCOLATE-CINNAMON MOUSSES
DECADENCE CAKE AND PISTACHIO TUILE

TROPICAL PASSION

COCONUT SPONGE-PASSION FRUIT DIPLOMAT
MINTED-STRAWBERRY SALSA
GUAVA AND RASPBERRY COULIS
KEY LIME GLACÉ

\$115 PER PERSON

DENEB WILLIAMS ~ EXECUTIVE CHEF

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.



VALENTINE'S DAY VEGAN AND VEGETARIAN MENU

~~FIRST COURSE~~

~PLEASE SELECT ONE~

VEGAN BRUSCHETTA

BALSAMIC-ROASTED FIGS, CIPOLLINI ONIONS
TOASTED PISTACHIOS AND GRILLED FOCACCIA

BAKED BRIE EN CROÛTE

KIWI COULIS AND PORT GASTRIQUE
GRAND MARNIER-POACHED PEARS

~~SECOND COURSE~~

~PLEASE SELECT ONE~

VEGAN FRITTER

BROWN RICE, BABY ARTICHOKE, PARSNIPS
ROASTED BUTTERNUT SQUASH
LEMON-CAPER RELISH AND INFUSED OLIVE OIL

SWEET POTATO GRATINÉE

CARAMELIZED ONIONS, PECORINO ROMANO
BAKED WITH HERBED DOUBLE CREAM
SPINACH VELOUTÉ AND FRIED LEEKS

~~THIRD COURSE~~

~PLEASE SELECT ONE~

VEGAN VICHYSOISE

CARAMELIZED SHALLOTS, ROASTED GARLIC
GOLDEN POTATOES, FENNEL, LEEKS
CREAM SHERRY AND TRUFFLE OIL

MIXED GREENS

FRESH CITRUS AND CANDIED PECANS
HERBED GOAT CHEESE, PICKLED RED ONIONS
MANDARIN-POPPY SEED VINAIGRETTE

~~INTERMEZZO~~

WHITE PEACH CHAMPAGNE SORBET

~~FOURTH COURSE~~

~PLEASE SELECT ONE~

VEGAN TOFU CASSOULET

LEEKs, CARAMELIZED ONIONS, PARSNIPS
ROASTED TOMATOES, CARROTS, WHITE BEANS
BAKED WITH OLIVE OIL-HERB PERSILLADE

SAVORY VEGETARIAN TARTLET

CHANTERELLE-SHERRY-ROASTED SHALLOTS
SPINACH AND FINGERLING POTATOES
BOURSIN CHEESE WITH FRESH TARRAGON

~~FIFTH COURSE~~

~PLEASE SELECT ONE~

VEGAN TROPICAL PASSION

PHYLLO CUP, MINTED-STRAWBERRY SALSA
COCONUT AND MANGO SORBETS
GUAVA AND RASPBERRY COULIS
KEY LIME GLACÉ

CHOCOLATE BLISS

A DUET OF AZTEC CHILI DARK CHOCOLATE
AND MILK CHOCOLATE-CINNAMON MOUSSES
DECADENCE CAKE AND PISTACHIO TUILE

\$115 PER PERSON

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