

**VALENTINE'S DAY MENU |**  
**\$65**

**FIRST COURSE |**

**asparagus salad**  
goat cheese / bacon / orange vinaigrette

or

**lobster bisque**  
parmesan twill / crostini

**SECOND COURSE |**

**½ seared quail**  
fig chutney / sautéed kale

or

**snapper ceviche**  
bell peppers / cilantro / jalapeños / onions / lime / orange / lemon

**THIRD COURSE |**

**lamb tenderloin**  
parsnip puree / piperade / pomegranate glaze

or

**pan-seared scallops**  
corn / leek ragu / orange glaze

**DESSERT |**

**two-layer sponge cake**  
amaretto / gran marnier cream / rose water / champagne-dipped

or

**tartufo**  
pistachio mousse / chocolate / luxardo cherries