



Valentine's Day Prix Fixe Menu

Amuse-Bouche

Passion Fruit Gazpacho
basil crouton

Starters

(choose one)

Passion Salad **GF**
baby kale, candied walnuts, shaved fennel,
dried cranberries and ricotta salata with a
blood orange champagne vinaigrette

Lobster Bisque **GF**
rich and creamy with a drizzle of chili oil and
chive oil, served with crostini

Dungeness Crab Cakes **V** (add \$5)
petite salad of frisée and arugula with basil
and mint vinaigrette, Harissa aioli

Hand-Made Gnocchi **V**
hand-made potato gnocchi, wild mushrooms,
cream, truffle essence, parmesan, balsamic
reduction

Main Entrées

(choose one)

[Add to any entrée: lobster tail \$30, seared scallops \$20]

Australian Spiny Lobster Tail **GF** (add \$10)
clarified butter, red rice and grilled asparagus, champagne beurre blanc

Grilled Filet of Beef **GF**
with smashed Yukon gold potatoes, Provençal tomato,
broccolini and a brandied peppercorn sauce

Grilled Swordfish **GF**
marinated in fresh herbs and Estate-preserved Meyer lemons, red rice, grilled asparagus,
pine nut romesco and champagne beurre blanc

Seared Chicken Breast **GF**
roasted garlic and herb brined breast with smashed Yukon gold potatoes,
broccolini, crispy pancetta, truffled Madeira sauce and shaved black truffles

Smoked Mushroom and Asparagus Pasta **V**
pappardelle pasta with applewood smoked mushrooms, Béchamel, roasted fennel, grilled
asparagus and shaved black truffles

Desserts

(choose one)

Mixed Berry Pavlova **GF**
baked meringue filled with fresh berries macerated in honey
and Meyer lemon and topped with fresh whipped cream

Meyer Lemon and Cream Cake
Meyer lemon sponge cake with fresh
raspberries and sweet cream

Chocolate and Strawberry Mousse Duet **GF**
decadent chocolate mousse and rich strawberry
mousse topped with a tangy strawberry compote
and toasted pistachios

\$95 per person

plus tax and 20% automatic service charge

Corkage \$20

GF = Gluten-Free

V = Vegetarian