



Valentine's Day Prix Fixe Menu

Amuse-Bouche

Passion Fruit Gazpacho
basil crouton

Starters

(choose one)

Passion Salad

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

Lobster Bisque

rich and creamy with a drizzle of chili oil and chive oil, served with crostini

Dungeness Crab Cakes (add \$5)

petite salad of frisée and arugula with basil and mint vinaigrette, Harissa aioli

Hand-Made Gnocchi

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 (add \$10)

clarified butter, red rice and grilled asparagus, champagne beurre blanc

Grilled Filet of Beef

with smashed Yukon gold potatoes, Provençal tomato, broccolini and a brandied peppercorn sauce

Grilled Swordfish

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

Seared Chicken Breast

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

pappardelle pasta with applewood smoked mushrooms, Béchamel, roasted fennel, grilled asparagus and shaved black truffles

Desserts

(choose one)

Mixed Berry Pavlova

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

decadent chocolate mousse and rich strawberry mouse topped with a tangy strawberry compote and toasted pistachios

\$95 per person

plus tax and 20% automatic service charge

Corkage \$20

= Gluten-Free

= Vegetarian

*01/19/23