

Valentine's Menu

\$85 PER PERSON

Appetizer

HAMACHI CRUDO

yuzu vinaigrette, compressed citrus, avocado purée, micro cilantro

Second Course

(Choice Of)

LOBSTER BISQUE

cognac cream, tarragon oil, butter-poached lobster

FRISÉE & ENDIVE SALAD

warm pancetta vinaigrette, red wine poached egg,
shaved Gruyère, toasted hazelnuts

Main Course

(Choice Of)

SEARED LAMB CHOPS (3)

red wine-rosemary lamb jus, truffle pomme purée, haricots verts

PAN-SEARED CHILEAN SEA BASS

champagne beurre blanc, leek fondue, roasted fingerling potatoes

Dessert

(Choice Of)

WARM CHOCOLATE FONDANT

molten center, raspberry coulis, vanilla bean crème fraîche

STRAWBERRY SHORTCAKE

layers of white cake, strawberry panna cotta, and white chocolate

THE RESERVE

AT THE HIGHLAND

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

ALL CHECKS WILL HAVE A 20% GRATUITY ADDED