



VALENTINE'S DAY 2026

3 Courses, 60 per guest

Sparkling Wine Toast

APPLE BRIE ROSE TARTLET

Starter

choice of

AHI TUNA CRUDO*

pomegranate, maple tamari, citrus, radish, avocado

BURRATA & BEETS

roasted beets, shaved fennel, arugula,
orange, toasted hazelnuts

LOBSTER BISQUE

sherry, crème fraîche, chives

Main

choice of

MUSHROOM RISOTTO

oyster & shiitake mushrooms, parmesan,
black truffle

SALMON BRAVAS*

garbanzo beans, peas, tomato-saffron ragout,
bravas sauce

RED WINE BRAISED SHORT RIB

polenta, roasted chilies, pickled onion,
shaved radish, herb salad

Dessert for Two

CHOCOLATE FANTASIA

dark chocolate raspberry mousse,
chocolate dipped strawberries, chocolate tuile,
artisan chocolate truffles



*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN,
OR MAY CONTAIN, RAW OR UNDERCOOKED INGREDIENTS.

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

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