



Valentine's Dinner

THREE COURSES / \$70 PER PERSON

COURSE 1

-choose one-

MARINATED BEET & MANDARIN SALAD **V, GF**

Champagne cherry vinaigrette, microgreens,
avocado puree, yuzu goat cheese, hazelnuts

SEARED SCALLOP **GF**
Dayboat scallops, bacon marmalade

LOBSTER BISQUE **GF**
Maine lobster, cream, white wine, fennel

ASSORTED SASHIMI **GF**
Chef's choice fresh sashimi

COURSE 2

-choose one-

BEEF TENDERLOIN **GF**
Truffle butter, braised mustard greens,
whipped Yukon gold potatoes
+ SUBSTITUTE WAGYU FOR \$30

APHRODITE ROLL
Coconut shrimp tempura, jalapeño, avocado.
Topped with spicy tuna, strawberry cream cheese,
kiwi, roasted coconut, microgreens

OLIVE OIL POACHED HALIBUT **GF**
Yuzu chimichurri, braised mustard greens,
whipped Yukon gold potatoes
+ SUBSTITUTE KING CRAB LEGS FOR \$20

CLEOPATRA ROLL **GF**
Grilled lobster, asparagus, miso butter.
Topped with bluefin tuna, gold flake,
microgreens, rainbow trout caviar

SUSHI AND SASHIMI DINNER **GF**
Assorted pieces of nigiri and sashimi
chef's choice

GARDEN OF EDEN ROLL **VE, GF**
Sautéed oyster mushroom, dragon fruit infused rice.
Topped with roasted eggplant,
housemade hoisin, taro root crisp

+ ADDITIONAL VALENTINE'S ROLL FOR \$20

COURSE 3

-choose one-

FORBIDDEN COCONUT RICE **VE, GF**
with mango and strawberries

LEMON MERINGUE PIE **V**
tart lemon custard, shortbread crust,
almond, passion fruit coulis

FLOURLESS CHOCOLATE CAKE **V, GF**
with bourbon whipped cream, fresh berries

