

# Valentine's Day

2/14/2019

## Three-Course Prix-Fixe Menu

\$78/person (not including tax and gratuity)

### First Course

(Choice of One)

#### **Lobster Bisque**

Lobster Meat, Chives, Whipped Cream, Sprig of Parsley

#### **Mexican Shrimp Cocktail**

Spicy Cocktail Sauce, Garlic Crostini

#### **Green Papaya Salad**

Sweet Baby Shrimp, Cherry Tomatoes, Peanuts, Spicy Lime-Soy Cilantro Vinaigrette

#### **Organic Baby Mixed Greens**

Macadamias, Pecans, Almonds, Point Reyes Blue Cheese, House Vinaigrette

#### **Tuna Tartare**

Cucumber, Crushed Avocado, Scallions, Chili Vinaigrette

#### **Lobster and Shrimp Ravioli**

Wilted Spinach, Sauce alla Vodka, Parmigiano Reggiano

### Main Course

(Choice of One)

#### **Oven Roasted Chilean Sea Bass**

Exotic Mushroom Risotto, Truffle Essence,  
Concord Grape Reduction

#### **Tamarind Chile Glazed Ora King Salmon**

Thyme Garlic Crispy Potatoes, Sautéed Broccolini,  
Lemon Caper Butter Sauce

#### **Grilled Prime Filet Mignon**

Garlic Potatoes Purée, Sautéed Asparagus, Spinach, Blue Cheese,  
Wine Reduction

#### **Port Wine Braised Short Rib of Beef**

Horseradish Potato Purée, Baby Carrots, Candy Shallots,  
Red Wine Reduction

#### **Roasted Kurobuta Pork Chop**

Native American Hominy, Poblano Pepper Jelly, Diced Carrots,  
Merlot Wine Sauce

#### **Pan Roasted Mary's Chicken Breast**

Sautéed Zucchini Colache, Roasted Fingerling Potatoes,  
Smoked Tomato Sauce

### Dessert

#### **Heart of Strawberry Budino**

Chocolate Sauce, Whipped Cream, Mint