

Happy Valentine's Day

\$105 per person

Sparkling Wine Pairings \$65 per person

Dinner

Appetizers

Lobster Bisque

butter poached Maine lobster, fennel pollen, brandy cream

Winter Greens Salad

blood orange, kumquat vinaigrette, crumbled local goat cheese

House-made Farfalle

fire roasted squash, arugula, smoked almonds

Mains

Wood Grilled Beef Tenderloin

potato puree, textures of carrots, red wine demi, haricots vert

Pan Seared Halibut

pea risotto, pomegranate jewels and vinaigrette, preserved tomato compote

Roasted Squab

celery root puree, fried sage, braised fennel and onions, roasted mushrooms, black currant jus

Desserts

Recette d'Ispahan

rose macaron, leechee and raspberry filling, powdered raspberries

Opera Cake

dacquoise, hazelnut, chocolate, chantilly cream

Molten Lava Cake

white chocolate filling, pistachio crumble, pistachio ice cream