

# *Valentine's Day Celebration*

*February, 13<sup>th</sup> and 14<sup>th</sup>*

## *Six course Menu*

*Late Seating \$135.00 ++*

### *Amuse Bouche*

*Kuomoto Oyster with Cauliflower Pane Cotta and  
American Hackleback Caviar  
Champagne Cocktail*

### *First Course*

#### *Smoked Sea Scallop*

*Butternut Squash Mousse, Apple Cress Salad*

### *Second Course*

#### *Chèvre and Herb Tortellini*

*Beet, Ginger Sauce*

### *Third Course*

#### *Poached Lobster*

*Citrus, Fennel Risotto*

### *Fourth Course*

#### *Braised Veal Cheeks*

*Braised with orange and Serrano Chili, Roasted Golden Beets and Blood Orange*

### *Fifth Course*

#### *Sautéed Sea Bass*

*Sweet Squash and Blue Crab Ravioli, Meyer Lemon, Champagne Sauce*

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#### *Roast Loin of Lamb*

*Endive, Potato Dauphinoise with Kumquat Marmalade and Lamb Jus*

### *Dessert*

#### *Strawberry Panna Cotta*

*White Chocolate Froth, Sweet Strawberry Marmalade*

*~Or~*

#### *Belcolade Three Chocolate Terrine*

*Wild Berry Mascarpone*

