

# Valentine's

## DINNER MENU

February 14, 2019 | \$85 per person

*\* Bubbly Toast Included\**



### AMUSE

Fried Oyster Tempura  
with Bloody Caesar Shooter

### FIRST COURSE

Potato & Leek Soup  
with Crème Fraiche & Caviar

or

Baby Beet Salad with Aubergine Mousse,  
Micro Greens, Candied Pecans, Crumbled Goat Cheese  
and White Balsamic Vinaigrette

### SECOND COURSE

Steak & Lobster

6oz Manhattan Cut Striploin, Butter Poached Lobster Tail,  
Rosemary Roasted Potatoes, French Beans, Bordelaise Jus

or

Seared Sea Scallops Risotto

U10 Pan Seared Scallops (3 pieces), Mixed Mushroom Risotto,  
Truffle Essence

or

Wild Mushroom Risotto (Vegetarian)  
Mixed Mushrooms, Truffle Essence

### DESSERT

Chocolate Truffle Mousse  
Berry Sauce, Cocoa Dust

or

Mango Sorbet & Macaroons



*Taxes & 15% gratuity not included.  
For tables of 6 or more, a 16% gratuity will apply.*