

# Valentine's Day Celebration 2017

## 1<sup>st</sup> Course

### ✓ Chicory Salad

Frisee | Endive | Shaved Quince | Citrus Vinaigrette | Pomegranate Seeds

Or

### Grilled Romaine Hearts

Hearts of Palm | Pickled Red Onions | Parmesan Crisp | Focaccia Croutons | Anchovy Vinaigrette

## 2<sup>nd</sup> Course

### Duck Egg Raviolo

Mascarpone Ricotta Cream | Rock Shrimp | Asparagus Spears | Chili-Uni Brodetto | Parmesan Emulsion

Or

### Hand Rolled Picci Pasta

Local Foraged Mushrooms | Baby Corn | Chiogga beets | Heirloom Tomatoes | Sage Beurre Noisette

## 3<sup>rd</sup> Course

### Glazed Veal Sweetbreads

Congaree & Penn Middlins | Foie Gras | Port Wine Reduction | Black Truffle Shavings | Citrus Foam

Or

### Bronzed Florida Grouper

Winter Squash Flan | Rapini | Melted Tomato & Charred Mango-Cucumber Relish

## Intermezzo

### ✓ Parisian Fruit Pearls

Pomegranate Infused Consommé

## 4<sup>th</sup> Course

### Charred Petite Filet & Herb Poached Lobster

Tasso Ham Potato Croquette | Local Cane Syrup Glazed Baby Heirloom Carrots | Citrus Beurre Blanc

Or

### Duo of Niman Ranch Meats

Rib Eye Cap | Braised Niman Ranch Pork Belly | White Truffle Cauliflower Puree | Smoked Candied Brussels Sprouts | Gala Apple & Shaved Fennel | 50 Year Aged Balsamic Vinegar

## 5<sup>th</sup> Course

### Midnight Chocolate Mousse Cake

Raspberry Compote | Maldon Sea Salt Caramel

Or

### Red Velvet Timbale

Salted Caramel | Candied Pecan Crumbs

\$95 per person

Wine Flight Pairings \$35

We are delighted to offer you additional chef-inspired creations to enhance your dining experience.

Our Chefs will accommodate vegetarian, vegan and most special dietary needs.

Please speak with your server if you have any requests

✓ Vegetarian options or can be prepared vegetarian