



Special 4 Course Dinner Menu to celebrate Valentine's day

FIRST (Choice of)

Potato **Leek Soup** with parsley, chives, cream, croutons and truffle oil

Maine **Lobster Broth with Prawns**, cream, tomatoes, celery & tarragon

SECOND (Choice of)

Tomaes Bay Pt Reyes **Oysters** (5) on the half shell with spicy orange mignonette

Dungeness Crab Salad with avocado, apple, grapefruit, tarragon & mustard aioli

Yellowfin Tuna with crostini*, spicy sriracha, radish, toasted sesame, avocado, nori & gluten free soy sauce

Arugula salad with fennel, beets, lemon vinaigrette & parmesan cheese

Japanese Yellowtail Hamachi w/ watermelon radish, jalapeno, toasted sesame, daikon sprouts & ponzu*

Baked Laura Chenel **Goat Cheese** with basil pesto, tomato concassée & pinenuts w/ grilled bread*

Steamed Prince Edward Island **Mussels** with garlic, tomato confit, white wine, shallots & grilled bread*

Simply sauteéd **Sea of Cortez wild prawns** w/parsley, garlic, lemon, shallots, tomato confit & brown butter

THIRD (Choice of)

Seared Scallops with mashed potatoes, brussels sprouts, bacon w/truffle sauce

Seasonal Fish with zucchini, capers, fresno peppers, parsley, tomato confit, brown butter & lemon

Potato Wrapped **Seabass** with capers, fresno peppers, parsley, tomato confit, brown butter & lemon

Maple Leaf Farm **Duck Breast** with braised red cabbage, red onion, fingerling potatoes, bacon, goat cheese & Sherry vinegar sauce

Duck Confit ala mode with Lemon, english peas and Risotto

Grilled Golden Gate Natural Angus **Hanger Steak** with zucchini, roasted potatoes & moutarde verde bordelaise sauce

Roasted **Rack of Lamb** with sautéed eggplant, zucchini, nicoise olives, red bell peppers & au gratin potatoes & lamb jus

***Spaghetti** with himalayan truffles, tomatoes, basil & parmesan cheese

Truffle Risotto with baby shiitake, king trumpet, oyster mushrooms & reggiano

Pan Roasted Rocky Jr. **Range Chicken** with fresh herbs, mashed potatoes & jus de poulet

FOURTH (Choice of)

Semifreddo all' amaretto*

Flourless Chocolate cake with vanilla Gelato

Vanilla bean crème brûlée

Vanilla bean gelato with biscotti*

Grapefruit granite

Valrhona chocolate gelato with whip

\$99.99/pp

French Baguette with butter \$5 | Menu subject to availability

These plates are designed to be shared & served from the lighter to the main | *may contain gluten

