

Happy Valentine's Day

\$90 per person

OPTIONAL ADD ON

\$16

Half dozen West Coast oysters
Grapefruit & sauvignon blanc granita

SALAD

Strawberry Arugula Salad
Champagne vinaigrette, crunchy cocoa nib tulle, Ubriaco cheese

APPETIZER

Tender Braised Lamb Neck
Miso glaze, English pea gnocci

• OR •

Chanterelle Mushroom Risotto
Truffled cow's milk cheese and buttered leeks

ENTRÉE

Grilled Branzino Fillet
Herbed chermoula, saffron couscous, grilled zucchini and roasted garlic emulsion

• OR •

Prime NY Striploin au Poive
Creamy brandy and green peppercorn sauce, sautéed asparagus and peewee potatoes

Lovers' Surf 'n' Turf (\$75 supplement, for two)
22oz bone-in dry-aged prime ribeye seared with Chef Joel's garlic-herb rub and bordelaise sauce, one whole lobster butterflied and roasted, served with tarragon béarnaise sauce

Served with 3 sides:
Roasted veggie ratatouille, buttery Yukon Gold potato purée, roasted garlic creamed spinach with 62° soft poached egg

DESSERT

Red Velvet Rose
Strawberry cream, mascarpone mousse and Grand Marnier strawberry compote