



## VALENTINE'S DAY

\$99/PP

February 11 to 14

### 1ST COURSE

West Coast Oysters and Caviar  
white balsamic cucumber mignonette

### 2ND COURSE

Heirloom Kale Salad  
heirloom tomatoes, torn basil, pickled red  
onion, sicilian olives, sumac dressing  
brown butter crumb, pecorino

Truffle Lamb Shank Caramelle  
spiced lamb, garlic herb neufchatel  
beurre roque, fresh truffle

### 3RD COURSE

New York Striploin  
bone marrow butter, red wine jus

Crab and Salmon Cake  
caviar hollandaise

Truffle Mash Potatoes  
truffle garlic butter, parmesan cheese

Lemon Grilled Asparagus

### 4TH COURSE

Raspberry Milk Chocolate Heart  
lactee superieure chocolate mousse, chocolate  
brownie, lemon curd, salted caramel