

# *Sweet Valentine*

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SEATING FEBRUARY 14<sup>TH</sup> & 15<sup>TH</sup> @ 4:00, 6/6:30, 8:15/8:45, 10:30PM  
SEATING FEBRUARY 13<sup>TH</sup> & 16<sup>TH</sup> @ 5/5:30, 7/7:30, 9:15/9:45PM

## **FIRST**

### **Oysters on the Half Shell**

*Angel Hair Pasta, White Cream Sauce, Caviar*

### **Petit Lobster Roll**

*Dill & Chive Aioli*

### **Vegan Tartare**

*Marinated Beets, Mango, Watermelon, Wonton Crisps*

## **SECOND**

### **Roasted Tomato Soup**

*Parmesan Crisp, Crème Fraîche*

### **Heirloom Crudo**

*Compressed Heirloom Cherry Tomatoes, Basil Vinaigrette,  
Peppered Lavash Bread*

## **THIRD**

### **Parmesan & Peppercorn Crusted Filet**

*Pommes Duchesse, Roasted Romanesco, Demi-Glace*

### **Pan Seared Scallops**

*Bacon Powder, English Pea Puree, Braised Oyster Mushrooms, Micro Veggies*

### **Pan Seared Blue Nose Sea Bass**

*Baby Spinach, Fennel Tomato Sauce, Watermelon Radish*

### **Vegetarian Spaghetti**

*Marinara, Chickpea "meatballs", Shaved Parmesan*

## **FOURTH**

### **Black Forrest Cake**

### **Lemon-Basil Soufflé**

*Vanilla Bean Anglaise*

**\$99 PER PERSON**

**2 HOUR DINING EXPERIENCE**

**CREDIT CARDS ARE REQUIRED FOR ALL RESERVATIONS**

**CANCELLATIONS MUST BE MADE AT LEAST 48HRS PRIOR TO RESERVATION**

**UNTIMELY CANCELLATIONS OR "NO SHOWS" WILL INCUR A FEE**

**CHEFS: SCOTT ROSALES & OLIVIA COX**

**MENU IS SUBJECT TO CHANGE WITHOUT NOTICE BASED ON AVAILABILITY**