

VALENTINE'S DAY MENU

AMUSE BOUCHE

Crab Salad on toasted Brioche with Salmon Caviar and Micro Greens

APPETIZER

Organic Farmers Market Salad with Red Wood Hill Farms Goat Cheese, oven-dried Grapes, toasted Pecans and Balsamic Reduction

or

Parsnip Soup with fresh Bay Shrimp, Croutons and Chervil Oil

or

Ahi Tuna Carpaccio thinly sliced with Baby Wild Arugula with Lemon-Caper Vinaigrette

ENTRÉE

Scottish Salmon Filet pan roasted served with roasted Winter Vegetable Ragout and a Citrus Buerre Blanc

or

Wild Mushroom Risotto made with Carnaroli Rice finished with Black Winter Truffles

or

Jidori Chicken Breast oven roasted with Sage served on roasted Butternut Squash, Brussels Sprouts with Truffle Jus

or

Grass Fed boneless Beef Short Rib braised in Red Wine and Herbs served with Potato Puree and glazed Baby Carrots

DESSERT

Strawberry Vanilla Tart with Rose Paddle Whipped Cream and White Chocolate Sauce

Warm Flourless Chocolate Cake with Strawberry Gelato and Pistachio Crème Anglaise

\$75/person