



# Happy Valentine's

## First

*Bacon Seared Scallop*  
cauliflower purée arugula and shaved fennel salad

*Filet Mignon Carpaccio*  
mushroom-parsley salad, horseradish cream

*House Made Gnocchi*  
wild mushroom Madeira ragout

## Second

*Lobster Bisque*  
smoked paprika oil, garlic crouton

*French Onion Soup*  
Gruyère bubbly

*Roasted Red and Golden Beet Napoleon*  
herbed goat cheese

## Main

*Filet of Beef Wellington*  
mushroom duxelle, béarnaise sauce, sautéed rainbow chard

*Seafood Risotto*  
Prawn, clam, mussel, calamari, Dungeness crab

*Vegetarian Napoleon*  
white truffle oil mashers, sautéed rainbow chard, red pepper puree

*Scallop St. Jacques*  
Gruyère Yukon gold mashers, sautéed wild mushrooms

## Dessert

*Guittard Warm Chocolate Cake, raspberry sorbet*  
*Red Velvet Baked Alaska*

*Passion Fruit Crème Brûlée*

*\$55.00 per person    \$75.00 with wine pairing*