

# BE MY VALEN TINE

*Please choose one option from each course*

## **AMUSE BOUCHE**

*Chef Selection*

## **APPETIZER**

Duck Confit Velouté  
cranberry focaccia + fine herbs

Fresh Shucked Oysters  
apple balsamic mignonette

Winter Beet Salad  
baby arugula, roasted beets, goat cheese, cranberries  
+ spiced pumpkin seeds

## **MAIN**

Truffle Gnocchi  
burrata + wild mushrooms

Seafood Risotto  
lobster bisque, mussels, shrimps, scallops + pea shoots

Cornish Hen  
sweet potato and mascarpone purée, garlic broccolini  
+ herbed Cornish hen jus

Beef Tenderloin  
confit potato, rosemary and maple sugar heirloom carrots  
+ merlot demi glace

## **SWEET**

Strawberry Dacquoise  
toasted meringue

Death By Chocolate  
dark chocolate mousse + milk chocolate ganache