

Valentine's Menu

APPETIZERS

LOBSTER BISQUE 12

SEARED SCALLOPS 18

BACON LARDONS, BLISTERED BALSAMIC
KALEIDOSCOPE TOMATOES

ENTREES

ELK WELLINGTON 45

POTATOES FRICASSEE, HONEY,
THYME GLAZED BABY CARROTS,
TART CHERRY DEMI-GLACE

LOBSTER TEMPURA 45

GINGER, SCALLION RICE CAKE,
CHILI BRAISED BOK CHOY,
DRAGON FRUIT COULIS

SWEET POTATO & BLISTERED
GRAPE RISOTTO 28

GRILLED ARTICHOKE HEARTS, FINES HERBS

DESSERTS

CHEFS DECADENT SELECTION

WINES

LAURNET PERRIER BRUT 11/40

FOGSCAPE PINOT NOIR 15/50

ALTOS CHARDONNAY 16/50

BELLA ANNEE ROSE 10/32

SPECIALS ARE SUBJECT TO CHANGE. CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

EVERY CARE IS TAKEN TO AVOID CROSS CONTAMINATION WHEN PREPARING A SPECIFIC ALLERGEN FREE ORDER. HOWEVER, OUR KITCHEN PREPARES ALLERGENIC INGREDIENTS AND DOES NOT HAVE SPECIFIC ALLERGEN FREE ZONES, DEDICATED FRYERS OR GRILLS.