

VALENTINE'S DAY DINNER

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110 per person

AHI TUNA TARTAR

grapefruit, ginger soy

DUNGENESS CRAB

shaved fennel, apples, lemon aioli

OYSTERS ON THE HALF SHELL

champagne mignonette, american caviar

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HEARTS OF PALM

watercress, walnuts, pomegranate vinaigrette

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BUTTER POACHED LOBSTER

celery hearts, blood oranges, basil

SEMOLINA DUMPLINGS

parsnips, pearl onions, truffle butter

LAMB OSSO BUCCO

feta salsa verde, butternut squash

FILET MIGNON

fingerling potato and bacon hash, asparagus

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CHERRY YUZU AIR

dried fruits, rose petals

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DARK CHOCOLATE

raspberries, crème anglaise

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**presented by**

EXECUTIVE CHEF JEFF ARMSTRONG  
AND PASTRY CHEF RYAN VELILLA



**SPLASHES**  
*fresh seaside cuisine*