

THURSDAY, FEBRUARY 14, 2019

VALENTINE'S DAY MENU

5-10PM | \$135*/\$185** WITH WINE PAIRINGS

APPETIZER

LOBSTER BONE MARROW

watercress, fava beans, confit garlic purée, fingerling crisps

OYSTER TRIO GF

blood orange & champagne pearls, fresno powder

HEIRLOOM BEETS VG

whipped humboldt fog, cured olives, kumquat, peppercorn tuile

CRISP PORK BELLY GF

saffron parsnip purée, radish & apple salad, verjus glaze

SOUP OR SALAD

SALSIFY & FRANGELICO SOUP

asparagus & prosciutto phyllo crisp, smoked fig

BABY ROMAINE VG

hearts of palm, watermelon radish, puffed farro, burnt ginger emulsion

ENTRÉE

COLORADO BISON DUO GF

truffle rutabaga fondue, brussels sprout & chestnut fricassee, madeira jus

SAUTÉED BRONZINO GF

wild morel mushroom, purple potatoes, shaved white asparagus, garden heirloom carrots, tarragon sabayon

SEARED SCALLOPS GF

celery root duo, ruby mustard greens, baby corn, poached rhubarb, passionfruit & champagne reduction

ROASTED VEAL STRIP LOIN GF

sweet potato, baby artichoke, sugar snap peas, charred onion, mace jus

CRISP JADE RICE GF/VG

beluga lentils, rainbow chard, shanghai tips, carrot & vanilla reduction

DESSERT

CHOCOLATE HEART

caramel croustillant, milk chocolate mousse, smoked chocolate gelato

ST. HONORÉ

white chocolate chantilly, raspberries, strawberry glass

CHERRY JUBILEE GF

fiancier, cherry compote, vanilla gelato

VG | VEGETARIAN GF | GLUTEN-FREE

* Exclusive of taxes, surcharge, alcohol & gratuity. | **Exclusive of taxes, surcharge & gratuity. We support the minimum wage increase approved by voters and the State legislature. A 3% surcharge has been added to your check and all of us at Splashes thank you for supporting us as we strive to offer you exceptional service and an extraordinary dining experience.

SPLASHES
fresh seaside cuisine