**Valentines Day 2024**

**1st Course**

**Cold Water Oyster Trio**

Red wine vinegar gel, black pepper, shallot

Green apple, white wine vinegar pearls, dill

Champagne-soaked strawberry, cucumber, chive

**OR**

**Assorted Bruschette**

Tomato, shallot, shaved parm, basil

Tenderloin, roasted garlic, blue cheese, candy walnut, balsamic glaze

Sopressata, fresh mozzarella, olive oil, basil

**2nd Course**

**Roasted Parsnip Soup**

Roasted parsnip cream soup garnished with lobster meat, crispy parsnip, and lobster “caviar”

**OR**

**Frisée Salad**

Strawberry, champagne vinaigrette, candy walnut, Humboldt Fog goat cheese

**3rd Course**

**Seared Tenderloin**

Dark cherry demi-glace, roasted baby beets, garlic whipped potato, caramelized spring onion

**OR**

**Chilean Seabass**

Seared Chilean seabass served with a seafood velouté sauce, cauliflower puree, roasted butternut squash, and garnished with shaved radish and fresh herbs.

**4th Course**

**Salted Caramel Pot De Crème**

Freshly whipped cream, green apple compote, peanut butter cookie crumble

**Chocolate Tarte**

Traditional chocolate tarte topped with espresso whipped cream, fresh berries, and dark chocolate shavings