

VALENTINE'S DINNER

PRIX FIXE MENU

\$100 per person

FEBRUARY 14, 2025

I

STAGE CANOPIES

MUSHROOM PUFFS
ASIAN PEAR-GORGONZOLA
BRIE & FIG PROSCIUTTO
DEVILED EGG w/ RED CAVIAR

II

GOAT CHEESE & BEET PHYLLO ROLL

INFUSED WITH TRUFFLE OIL, SALTED PISTACHIO & HONEY

III

ARUGULA SALAD

SHAVED PECORINO ROMANO, CONFIT TOMATO, GRAPEFRUIT, AMALFI LEMON-CHAMPAGNE DRESSING

IV

LOBSTER EN CROUTE

BAKED IN DEMITASSE CUP WITH COGNAC, TRUFFLED BUTTER, LEEK, HERBES DE PROVENCE

V

YOUR CHOICE OF

BRANZINO

WHOLE DEBONED BRANZINO, CHERRY TOMATOES, SPINACH, HERBS

CHICKEN MILANESA

ORGANIC CHICKEN BREAST BREADED AND FRIED WITH MEDLEY OF ROASTED POTATOES & ASPARAGUS

SUPERIOR FARM LAMB CHOPS

HERB AND PISTACHIO CRUSTED WITH LYONNAISE POTATOES AND GRILLED VEGETABLES

BRAISED ANGUS SHORT RIBS

BODEGA POTATO PURÉE WITH SWEET PEAS AND YELLOW CORN

BBQ PLATTER

SERVED WITH LAVASH, ROASTED POTATOES AND VEGETABLES
ANGUS BEEFLOIN
CHICKEN BREAST
PORKLOIN

VI

TIRAMISU

