

VALENTINE'S DINNER

PRIX FIXE MENU

\$100 per person

FEBRUARY 14, 2025

I

STAGE CANOPIES

MUSHROOM PUFFS
BAJA SHRIMP COCKTAIL
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

BEEF WELLINGTON

FILET MIGNON, BAKED IN DOUGH WITH CREMINI MUSHROOM, SPINACH IN BURGUNDY AU JUS & RICOTTA RAVIOLIS

BBQ PLATTER

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

VI

TIRAMISU

