



Valentine's Dinner

AMUSE BOUCHE

BLOOD ORANGE AND HEARTS OF PALM SALAD,
SAUSALITO SPRINGS WATERCRESS AND BLACK TRUFFLE EMULSION

MAINE LOBSTER BISQUE,
CRISPY SUNCHOKES, CRÈME FRAÎCHE AND SOFT HERBS

ALMOND WOOD GRILLED FILET MIGNON,
MUSHROOM GRATINÉE, BLOOMSDALE SPINACH, SAUCE BÉARNAISE

VALRHONA DARK CHOCOLATE GANACHE,
COCONUT CARAMEL AND PASSION FRUIT SORBET

HOUSE MADE CHOCOLATES

\$110 PER GUEST

OPTIONAL WINE PAIRING AVAILABLE \$45.00