

VALENTINES DAY MENU

2/12/2021 THROUGH 2/14/2021

amuse

Smoked Salmon Tartare

dill confit sweet onions • citrus zest creme fraiche • crispy petit capers • bagel twist

first course

Grilled Asparagus

romesco sauce • apple balsmic • shaved parmesan

second course

BBQ Maine Sea Scallops

tomato meyer lemon chutney • wild herb potato nage

third course

Plum Braised Short Rib & King Wild Prawns

baby romaine • pickled daikon & carrots • sweet & sour chili plum sauce

middle course

Maine Lobster Ravioli

sugar snap peas • roasted red bell peppers • saffron lobster sauce

main course | choice of one

Pan Roasted John Dory & Crab Risotto

spring peas • cockles • monterrey squid • black mussels • NZ red crab bouillabaise sauce

Braised Jidori Chicken

grilled little gem • blistered heirloom cherry tomatoes • torn sourdough • maple glazed bacon • apple parsnip puree • shaved parmesan • mustard citrus sauce

Roasted Filet of Beef

morel mushrooms • white asparagus • fava beans • robuchon pomme puree bernaise sauce • cognac beef reduction

dessert for two

chocolate truffle whiskey cake • passion fruit jelly • red velvet cupcake
market chocolate covered strawberries • raspberry macaron

\$115 per person

ORDER BY FEBRUARY 11TH

We kindly ask for no modifications or substitutions. Some items may have limited availability.
Cancellation fee is menu price per person.

ALL DAY
S.M.
DINING ROOM
AND BAR
CA.
CATERING