

HAPPY
VALENTINE
DAY



Romantic Dinner for Two

by Chef Jason Rowley

February 14, 2018 / 6pm – 10pm

A Toast with Sparkling Wine

Starter

Blackberry Point Oysters
Lemon Basil Mignonette

Salad

Arugula with Candied Pear, Easter Radish
and Heirloom Cherry Tomatoes,
Pomegranate Fig Vinaigrette

Entrée

Pan Seared Halibut with Toasted Almond
White Wine Butter, Celery Root and
Carrot Silk, Carnival Cauliflower

-or-

Carved Striploin with Chocolate Demi-Glace
Truffle Potato Gratin, Roasted Baby Beets
and Grilled Asparagus

Dessert

Banana Caramel Crème Anglaise
Chocolate Covered Strawberries

\$150 per couple*

*Tax and Gratuity are not included in the pricing