



# VALENTINE'S MENU

## A P P E T I Z E R S

Albacore Sashimi and Oysters on the Half Shell Yuzu Vinaigrette	\$13
Beef Carpaccio Truffle oil, Parmesan Shavings and arugula salad	\$12
Soup Inspiration Tahitian Squash soup with brie and toasted brioche croutons	\$9
Nicoise Salad Seared Ahi Tuna, Roasted Fingerling, Potatoes, Blue Lake Beans, Roasted Beets, Wild Arugula, and Green Goddess Dressing	\$15

## M A I N C O U R S E

Angus Filet Mignon Merlot Cardamom Sauce Cubed Saffron Potatoes	\$32
Black Cod with Chile Cascabel- Butter and Lemon Basmati Rice Scallop Tequila Relish	\$29
Lobster Ravioli with Lobster Brandy Sauce Garnished with Sautéed Mushrooms, Roasted Peppers and Spinach	\$25
Roasted Free Range Boneless Half Chicken al Mojo de Ajo and Citrus Relish served with Garlic Mashed potatoes	\$26

## D E S S E R T

Pineapple Upside Down Tart Vanilla Ice cream	Chocolate –Peanut Butter Cake with Caramelized Bananas	Vanilla -Berries and Cream Cake
\$9	\$9	\$9