



VALENTINE'S DAY

SOUP OR SALAD

Select One

BABY ARUGULA & FETA

Frisée | Roasted Beets | Salted Marcona Almonds
Marinated Fennel | Mint Vinaigrette | Prickly Pear Vinaigrette

Or

GREEN CHILE LOBSTER BISQUE

Herbed Focaccia Crumble | Chives | Charred Lemon

ENTRÉES

Select One

GRILLED FILET MIGNON

Black Garlic Cauliflower Purée | Spiced Heirloom Carrots &
Caramelized Pearl Onion | Truffle Demi-Glace

Or

PAN-FRIED HALIBUT

Foraged Mushroom Risotto | Charred Broccolini | Red Chile Oil
Sesame Parmesan Crisp

Or

GRILLED EGGPLANT "STEAK"

Herbed Farro Purée | Romesco Aioli | Broccolini

DESSERTS

Select One

STRAWBERRY SHORTCAKE

Chantilly Cream | Almond Chocolate Bark | Basil Honey

Or

WARM CHOCOLATE PIÑON TORTE

Salted Caramel | Espresso Crunch Gelato | Chantilly Cream

Executive Chef Joshua Gomez

\$105 per person

plus tax and 23% gratuity

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or raw eggs may increase your risk of foodborne illness.*