

Valentine's Day Menu

To Start

An Oyster on the half shell topped with Classic Mignonette paired with Smoked Trout and Whipped White Asparagus Terrine

Soup

Roasted Beet topped with Microgreens and Walnut Crisp

Salad

Romaine Salad with Whipped Feta, Cured Tomatoes, Olives and Oregano Vinaigrette

Entrée

2 Herb Roasted Lamb Chops paired with Half a Butter Poached Lobster Tail over Carrot Risotto

To Finish

Chocolate Pavlova with Vanilla Bean Whipped Cream and Fresh Berry Compote

\$55 per person