

CELEBRATE *Love*

Amuse Bouche

Melba Toast, Tomato Gelée, Avocado Mousse,
Kaluga Caviar, Chive Crème Fraîche

Starters

(One Starter for Two Guests)

KING SALMON TARTARE

Compressed Cucumber and Pear, Accompaniments

TEMPURA FRIED PRAWNS AND EGGPLANT

Yuzu Aioli, Sesame, Garden Confetti

BEEF CARPACCIO

Avocado, Baby Greens, Truffle Vinaigrette, Jicama,
Parmesan and Shaved Black Truffles

Soup or Salad

SIGNATURE CREAM OF GREEN CHILE SOUP

LOBSTER AND SWEET CORN CHOWDER

Pickled Peppers, Sourdough Crouton

CAESAR "WHEEL" SALAD

Niçoise Olive Tapenade, Tomato Confit, Parmesan Tuile,
Anchovy Emulsion, Roasted Garlic "Espuma", Brioche Crouton

BUTTER LETTUCE

Rye Crostini, Stilton Blue Cheese, Cabernet Onions,
Applewood Bacon, Pinot Grigio Vinaigrette

Food Allergy Notice. Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish. Please advise our staff of any allergies. Food Preparation Notice. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shell stock, reduces the risk of foodborne illness.



Mains

HERB BRINED JIDORI AIRLINE CHICKEN BREAST

Marcona Romesco, Potato Gnocchi with Crispy Pork Belly and Carnival Cauliflower

MISO GLAZED CHILEAN SEABASS

Squid Ink Pasta a La Chitarra, Bok Choy

BEEF TENDERLOIN FILET 8 OZ

Cabernet Reduction, Potato Gnocchi with Crispy Pork Belly and Carnival Cauliflower

DIJON AND THYME MARINATED COLORADO LAMB RACK

Gruyère and Parsley Whipped Potatoes, Sauce Bordelaise, Sautéed Asparagus

SNAKE RIVER FARMS "AMERICAN WAGYU" RIBEYE ROLL 12 OZ

Seared Diver Scallops, Winter Truffle Coulis, Mushroom Duxelle, Gruyère and Parsley Whipped Potatoes. *+\$20 Supplemental Charge*

SAUTÉED GULF COAST RED SNAPPER

Sauce Provençal, Basil Couscous, Fennel and Eggplant Croquette

WINTER VEGETABLE TASTING

Roasted Trio of Baby Beets, Celeriac Puree, Red Quinoa, Lacinato Kale Aioli, Celery and Carrot "Ribbons"

Sweet Ending

VALENTINE CHEESECAKE BAR

Champagne and Strawberry Gelée, White Chocolate Mirror Glaze

ESPRESSO CRÈME BRÛLÉE

Madagascar Vanilla, Coffee Liqueur

MODERN "TRES LECHES"

Victoria Sponge Cake, Milk Trio Custard, Vanilla Bean Chantilly, Pistachio Cookie, Crème Anglaise

OPERA CAKE

Caramelia Ganache, Fresh Berries, Gaufrette, Shaved Chocolate

