# VALENTINE'S DAY 

First Course
assorted charcuterie, cheeses, \& antipasti

## Second Course (choice of one)

Ahi Tuna "Noodles"
lemon, green apple, white soy, capers, Italian chilis, basil
Roasted Beet Salad
assorted citrus, endive, pecan, huckleberry jam, goat cheese, tarragon vinaigrette
Sweet Corn Chowder
caramelized foie gras, seared, jalapeno, lime, crispy hominy
Butternut Squash Parpadelle
brown butter, maple syrup, sage, hazelnuts, burrata, crispy brussels

Third Course (choose one)
Smoked Venison Chop
pepperonata, garlic \& herb polenta, cracked olive relish
White Bouliabasse
lobster, shrimp, crab, mussels, clams, fresh catch, crayfish
wild mushrooms, edamame, lemon, turned potatoes
Lobster Mac N Cheese conchiglie, boursin, cheddar, pecorino, shaved black truffles

Black Angus Rib "eye"
parsnip puree, ribeye cap hash, pickled cherries, cipollini, bordelaise
Asparagus \& Wild Mushroom Risotto
farro, melted leeks, Manchego, lemon, chervil \& pine nut gremolata

Fourth Course (choose one)
Croissant Bread Pudding
amaretto anglaise, orange marmalade, sweetened milk, almond crumble
Lovango Key Lime Pie luxardo cherry gel, merangue

White Chocolate \& Milk Chocolate Mousse ginger \& raspberry compote

Vanilta Bean Crème Brulee Napoleon passion fruit gel, tropical fruit relish

