# VALENTINE'S DAY

## First Course

assorted charcuterie, cheeses, & antipasti

### Second Course (choice of one)

Ahi Tuna "Noodles" Iemon, 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

#### Fourth Course (choose one)

Croissant Bread Pudding amaretto anglaise, orange marmalade, sweetened milk, almond crumble

> Lovango Key Lime Pie Iuxardo cherry gel, merangue

White Chocolate & Milk Chocolate Mousse ginger & raspberry compote

> Vanilla Bean Crème Brulee Napoleon passion fruit gel, tropical fruit relish