

# *Valentine's Day*

## 4-Course Dinner Menu

**\$95 Per Person**

**\$145 Per Adult**

Includes champagne and  
Sommelier-selected wine pairings

### *First Course*

#### **Sashimi Grade Tuna Tartare**

Fermented Shiitake Mushrooms | Sesame Seed Lace Tuile  
Calamansi-Tamari Shoyu Glaze | Pickled Sweet Jalapeños

### *Second Course*

Choice of one

#### **Billi Bi Bisque**

French Mussels Soup, Sorrel Chiffonade

#### **Organic Tomato Bouquet, Tender Winter Greens**

Crispy Farro & Mushrooms | Chive-Champagne Vinaigrette

### *Third Course*

Choice of one

#### **Beef Wellington**

Roasted Strawberries Bordelaise

#### **Chilean Seabass Fillet**

Mustard-Citrus Cream Sauce

Haricot Vert | Patty Pan Squash | Asparagus Custard  
Roasted Tomato | Yukon Gold Potato Gratin

### *Fourth Course*

**Raspberry Chocolate Mousse Cake**