



Valentine's Dinner



Featuring the creations of
Executive Chef Daniel Nemec

Course One

Your choice of one the following:

Washington State Oysters
Spicy Cilantro Lime Mignonette

Plumb Island Lobster Cake
Saffron Sauce
Beurre Blanc

Herb Baked Goat Cheese Portabella
Aged Balsamic Reduction

Australian Lamb Wellington
Sauce Lyonnaise

Course Two

Your choice of one the following:

Roasted Corn and Jumbo Lump Crab Chowder
Pink Peppercorn Crème Fraîche

Baby Artichoke Caesar Salad
Parmesan Reggiano and Prosciutto San Danielle Crostini

Course Three

Your choice of one the following:

Lobster and White Truffle Ravioli
Sauce American

Butter Poached Opah
Vegetable Brunoise & Caviar Crème

Rosewood Smoked 16oz New York Strip
Port Wine Veal Demi

Grilled 7oz Beef Tenderloin
Green Peppercorn Veal Demi Reduction

All entrées accompanied by:

Oven Roasted Black Truffled Yukon Gold Potatoes
Rosemary Grilled Zucchini and Vidalia Onions
Haricot Vert Amandine

Course Four

Chocolate à Trois

Belgian Dark Chocolate Marquise, Milk Chocolate Toffee Truffle
White Chocolate Sauce with Raspberry Coulis

75 per person

Tax and Gratuity Not Included

Wine Pairing Available