



VALENTINE'S DAY SPECIALS FEBRUARY 10-17, 2024

CAULIFLOWER ALMOND SOUP 24.
Cream, White Onions, Fennel Flower

SEARED SCALLOPS 37.
Torched Avocado Mousse, Saffron Pickled Fennel,
Raspberry Tomato Water

CHARRED LAMB LOIN 68.
Onion Soubise, Black Garlic Romesco, Beet Tuiles

CHOCOLATE RASPBERRY 22.
Chocolate Ganache Mousse, Raspberry Rose Water Almond
Cream, Chambord Reduction, Vanilla Shortbread

VALENTINE'S DAY PRIX FIXE \$149 PER PERSON

Delight in all four courses above, plus wine pairings:

Montes Wines Chardonnay, Casablanca Valley, Chile

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Terras Gauda Albarino, Rias Baixas, Spain

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Susana Balbo Cabernet Sauvignon, Mendoza, Argentina

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Terlato Pinot Grigio, Friuli, Italy