

# VALENTINE'S DINNER

5:30pm - 10:00pm | \$79 Adults

## AMUSE BOUCHE

**Chilled Yukon Gold Potato Potage**  
Black Truffle, Osetra Caviar

## FIRST COURSE

**Blue Fin Tuna Carpaccio**  
Thai Basil Vinaigrette, Tat Soi, Samon Roe

**Morel Mushroom Bisque**  
English Peas, Spiced Sherry, Smoked Paprika Oil

**Sorghum Charred Kurabuto Pork Belly**  
Sweet Potato Pave, Kumquat Rosemary Compote

**Broiled Gulf Oysters**  
Parmesan Creamed Watercress, Pistachio Brioche Gratin

**Strawberry & Satsuma Orange Salad**  
Butter Lettuce, Pomegranate, Candied Pecans

## ENTRÉE COURSE

**Caramelized Diver Scallops**  
Gulf Shrimp, Carolina Gold Rice Pirlau, Sweet Corn, Piquillo Pepper Emulsion

**Sautéed Black Grouper**  
Heirloom Tomatoes, Pearl Cous Cous, Swiss Chard, Blue Crab Butter

**Center Cut Beef Filet**  
Goat Cheese Potato Gratin, King Trumpet Mushrooms, Butter Poached Asparagus

**Maine Lobster Risotto**  
Roasted Fennel, Baby Leeks, Micro Chervil and Dill Salad

**Braised Beef Cheeks**  
Fiscalini Cheddar Polenta, Charred Cipollini Onions, Broccoli Rabe

## DESSERT COURSE

**A Sweet Ending**  
A Trio of Vanilla Crème Caramel  
Strawberry Butter Cake Trifle, and Dark Valrhona Chocolate Mousse

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness*