

Valentine Menu Prix Fixe

First course:

Chicken Consommé
Spring vegetable, chicken quenelles,

Chilled Dill Cucumber Soup
Greek Yogurt, lemon zest, mint, Smoked salmon Tea sandwich

Mushroom Ravioli
Mushroom demi-glaze, porcini mushroom, Black winter truffle

Second course:

Grilled Caesar salad
mini romaine hearts, gluten-free croutons, parmesan cheese
Poached egg, house Caesar dressing

Roasted beet and white asparagus salad
Florida Citrus fruit, Arugula, goat cheese, Orange zest vinaigrette

Heirloom Tomato - Burrata mozzarella - micro herb salad - focaccia crisp
Aged balsamic vinegar – extra Virgin Olive oil

Main plate:

Seared Chilean Sea Bass
Artichoke hearts – white and green asparagus tips - potato pearls
Shrimp bure blanc – scallion oil

Roasted Lamb Loin
Lamb Shank Shepherd's pie tart - Eggplant Caponata
Thyme roasted shallot demi-glaze.

Bone-in Beef Rib Eye Steak for 2 (carved)
Potato gratin, Roasted Baby Carrots, Haricot vert bundle
Sauce bordelaise

Chicken Breast Roulade
Parma Ham, Fennel, Cheddar Cheese, Black lentils, Baby Carrots
Tarragon Chicken Jus Reduction

Roasted Cauliflower Steak
Grilled mini sweet peppers, potato pearls
Roasted asparagus tips, olive oil grape tomato, Chimichurri sauce

Dessert:

Flourless Chocolate Cake & Raspberry Mousse
Marinated Raspberries

Passion Fruit Crème brûlée & Almond Biscotti

Ice Cream and Sorbet with Almond Macarons

\$60.00 per person ++