

VALENTINE'S DINNER MENU

\$100 PER PERSON

FEBRUARY 14 -16 | 4PM - 9PM

START

Glass of Argyle Brut with strawberries

SOUP OR SALAD

Beet, radish, and orange salad with champagne vinaigrette Red pepper bisque - créme fraiche

ENTRÉE - CHOOSE 1

6oz filet and half a Dungeness crab, served with garlic roasted fingerling potatoes, asparagus, and truffle demi-glace

Shrimp and Scallops St. Jacques - classic tarragon cream sauce served over angel hair pasta

Eggplant parmesan over linguini pomodoro

DESSERT

Fresh berry Pavlova - baked meringue topped with berries and Chantilly cream

