





# **VALENTINE'S DAY MENU**

FEBRUARY 14-16

\$75 PER Silver Member and Non-Member \$65 PER Gold Member and Platinum Member

\$35
Wine Pairing (optional)

### **FIRST COURSE**

### **KUMAMOTO OYSTERS\***

ponzu granita, cucumber mignonette

# **SECOND COURSE**

#### **ROASTED BEET + BURRATA**

creamy burrata, red + gold beets, wild arugula,
 black garlic balsamic, smoked sea salt

# THIRD COURSE

(choose one)

### BUTTER POACHED LOBSTER TAIL

black truffle risotto, charred asparagus (Add Shaved Black Winter Truffles +\$15 supplement)

#### GRILLED LAMB CHOPS "SCOTTADITO"\*

herb roasted potatoes, soy-garlic glaze, charred asparagus

### **FOURTH COURSE**

### **INFINITY CAKE**

raspberry sauce, fresh berries, crème fraîche whipped cream



Vegetarian Menu Available

96