

# Valentines Day 2024

Prix-Fixe \$75

(Choose One from Each Course)

## First Course

**New Zealand Clam Chowder** | micro greens

**Strawberry Salad** | baked brie, cranberries, fresh strawberries, baby spinach, red wine vinaigrette

**Lobster Arancini** | saffron, arborio rice, gluten free panko, lemon gremolata

## Second Course

**Dover Sole** | burre blanc, haricot verts, fingerling potatoes a la plancha

**Filet Mignon Medallions** | bordelaise sauce, gratin potatoes, sautéed organic spinach

**Veal Bourguignon** | creamy polenta, glazed vegetables

## Third Course

**Chef Noe Chocolate Raspberry Terrine** | chocolate mousse, raspberries,  
ganache, whipped cream

**Strawberry Vanilla Panna Cotta** | madagascar bourbon, pure vanilla bean, lemon berry compote