

VALENTINE'S DAY  
FEBRUARY 14TH, 2024

\$85 PER PERSON (NOT INCLUSIVE OF TAX & SERVICE)  
INCLUDES A GLASS OF SPARKLING WINE

EXECUTIVE CHEF: WILL BURGESS | SOUS CHEF: RYAN BURNS | SOUS CHEF: JIM WILLIAMSON

FIRST  
CHOICE OF:

VINTNER'S SALAD / V, GF, DF \*

GRAPES, WALNUTS, TOASTED BUCHERON CHEESE, RED WINE REDUCTION VINAIGRETTE

MOROCCAN-SPICED LAMB CIGARILLOS

ROSE HARISSA, SUMAC YOGURT, CILANTRO & CARROT SLAW

CREAM OF CAULIFLOWER SOUP / VEG, GF

PINK PEPPERCORN, WHITE TRUFFLE OIL

OYSTERS ON THE HALF SHELL

BIG ISLAND AQUACULTURE OYSTERS, PINK LADY APPLE MIGNONETTE, FINGER LIME

SECOND  
CHOICE OF:

DUCK CONFIT VOL-AU-VENT / GF, DFO

PUFF PASTRY, BUTTERNUT SQUASH, CELERY ROOT, SPINACH, ORANGE DUCK JUS

LOBSTER RISOTTO / V, GF, DF

FENNEL, MARINATED TOMATOES, NASTURTIUM BUTTER

FILET MIGNON / GF

YUKON GOLD POTATO PAVÉ, BROCCOLINI, BÉARNAISE

HOUSE PAPPARDELLE / GF, DFO

CHANTERELLES, BLACK TRUFFLE & PARMESAN CREAM

THIRD  
CHOICE OF:

CHOCOLATE FUDGE CAKE

CHOCOLATE MOUSSE, GANACHE & BUTTERCREAM, RASPBERRY COULIS, WHIPPED CREAM

AMBROSIA "STAINED GLASS" CAKE / GFO \*

COCONUT CREAM MOUSSE, RASPBERRY & MANGO, MERINGUE, PINEAPPLE

LAVENDER CRÈME BRÛLÉE / VEG \*

BUTTER COOKIE