



# Valentine's Day Menu

## *An Evening of Duets*

### - Course One -

*Choice of One*

APPLE AND POMEGRANATE SALAD

RED PEPPER BISQUE

*cilantro crème fraîche*

### - Course Two -

BEEF CARPACCIO

*shaved cured egg yolk, lemon caper relish, crispy duck rind*

CRAB CAKE

*lobster mousse, pickled Fresnos*

### - Course Three -

*Choice of One*

GRILLED LAMB CHOP & LAMB BOURGUIGNON

*mint yogurt*

PAN ROASTED SEA BASS & CEVICHE

*cilantro rice*

SHORT RIBS & STEAK

*Porcini mushroom bordelaise, chilled parsnip mash*

GRILLED ASPARAGUS

*black garlic hollandaise, fennel gratin*

### - Dessert for Two -

MEYER LEMON SORBET

*champagne, Chambord merengue*



wild } river  
GRILLE

