

Valentine's Day Specials
(Available February 14 -16)

Appetizers

Hawaiian heart of palm, young coconut,
pineapple and jalapeno salsa, cilantro, Marcona almonds
\$19

Crab salad, cauliflower mousse, cucumber-yuzu jelly
\$21

Artichoke cream soup, truffle carpaccio, hazelnut oil, artichoke chips
\$18

Foie gras crème brûlée, cherry compote, grilled spice bread
\$24

Main course

Roasted rack of lamb, olive oil mashed potato, garlic "en chemise,"
fresh thyme jus
\$52

Flambéed Parmigiano wheel table-side,
Scampi roasted in garlic butter,
Risotto preserved lemon, asparagus
\$120 for 2 people

Lobster Thermidor, herbs scented rice, tomato confit
\$54

Dover sole amandine, green peas *à la Française*, baby onions,
crispy lettuce, beurre blanc
\$59

Desserts

Chocolate Feast

Homemade marshmallow, mini macaron, fresh fruits,
ice cream sandwich, chocolate-sea salt rain
\$15 per person

XL macaron *Religieuse*, iced nougat, raspberry jelly, whipped cream
\$14

Baklava sundae

Homemade vanilla ice cream, honey syrup, diced baklava
\$12