



## VALENTINE'S DAY

**PRIX FIXE MENU \$95**

*Glass of prosecco included*

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**AMUSE BOUCHE** *tuna with tofu*

### STARTER

**KALE SALAD** *avocado, carrots, raisins, lemon dressing*

**CRAB AVOCADO PALETTE** *jumbo lump crab, avocado purée*

**SALMON CARPACCIO** *salmon belly, mixed green, garlic chip, carpaccio sauce*

**TREASURE ISLAND** *spicy tuna, avocado, mango, tempura crunch,  
chives, spicy potato julienne*

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### ENTRÉE

**LOBSTER ROLL** *sautéed lobster, ginger scallion, lettuce, avocado, tempura crunch*

**CHICKEN PARMESAN** *three cheese blend, homemade marinara*

**FILET MIGNON** *sautéed mushrooms, cream sauce, garlic mashed potatoes*

**TRUFFLE TAGLIATELLE** *black truffles, shiitake mushrooms, peas, parmigiana*

**ATLANTIC SALMON** *over a bed of lentils*

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### DESSERT

**CRÈME BRÛLÉE** *traditional French custard with a caramelized sugar top*

**CHEESECAKE** *fresh berries, fresh baked graham cracker crust*

**CHOCOLATE CAKE** *devils food cake, chocolate ganache, sprinkles,  
homemade dulce de leche*

**TIRAMISU** *layers of ladyfingers, soaked in espresso, Kahlua filled with  
a sweet mascarpone mousse and chocolate shavings*

*Tax and gratuity not included.*