



# Valentine's Day Dinner

FEBRUARY 14TH, 2024 | \$175 PER PERSON

## FOR THE PERFECT START

### CAVIAR & CRISPY POTATOES

*Yukon Gold Potatoes • Lemon Crème Fraiche • Petrossian Royal Ossetra Caviar*  
Add for \$35

### BREAD SERVICE

*RV Focaccia*  
*Honey Whipped Ricotta • Rosemary Sea Salt*

## FIRST COURSE\*

### ONE-HALF DOZEN OYSTERS

*Rosé Mignonette • Fresh Horseradish • California Citrus*

### MAINE LOBSTER BISQUE EN CROUTE

*Brandy • Puff Pastry*

### WINTER GREENS & PEARS

*Chicories • Marinated Red Pears • Humboldt Fog Goat Cheese*  
*Honey Lavender Vinaigrette*

## SECOND COURSE\*

### BUTTERNUT SQUASH RAVIOLI

*Sage & Hazelnut Pesto • 24-Month Parmesan Reggiano*

### SPAGHETTI CARBONARA

*Dungeness Crab • Smoked Guanciale • Parmigiano Reggiano • Organic Egg*

### ROASTED BABY HEIRLOOM CARROTS

*Mint Labneh • Pistachio Zaatar*

## THIRD COURSE\*

### CHATEAUBRIAND

*Roasted Garlic Broccolini • Olive Oil Crushed Potatoes • Bordelaise*

### ALASKAN HALIBUT

*Chanterelles & Peas • Vermouth Butter*

### CHARCOAL ROASTED CAULIFLOWER

*Calabrian Chimichurri • Sautéed Spinach*

## FOURTH COURSE\*

### VALRHONA CHOCOLATE-COVERED STRAWBERRY SOUFFLÉ

### RED VELVET CAKE

*White Chocolate Mousse*

### BANANAS FOSTER

*Toasted Vanilla Ice Cream*

\*PLEASE CHOOSE ONE

