

# *Valentine's Dinner Menu 2018*

## *Appetizer*

*Asian Steamed Bun with Braised Pork Belly*  
topped with an east meets west apple slaw

### *Ahi Tuna Poke*

Hawaiian and Asian inspired with avocado and cucumber on a lavender and jasmine rice cake with a ponzu, togarashi aioli, topped with apricot vinaigrette mixed micro greens

### *Seafood Cioppino*

crab, lobster and shrimp in a tomato and chorizo broth served with grilled blue cheese bread

## *Salad*

### *Mixed Greens*

field greens, macerated strawberries, goat cheese and maple roasted pecans in a roasted apple vinaigrette with a touch of balsamic glaze

### *Tomato Mozzarella Tower*

the classic with fresh basil and balsamic

## *Entrée*

### *Land and Sea*

filet with broiled lobster tail, brushed with seasoned lemon and lime butter served with truffled mashed potatoes

### *Scallops*

dusted in cocoa powder, in a light chipotle and white chocolate beurre blanc, micro greens tossed in vanilla vinaigrette, grilled broccolini and grilled crostada

### *Stuffed Chicken Breast*

stuffed with prosciutto, roasted red pepper, basil, mozzarella with thyme and roasted chicken jus with roasted scalloped potatoes

## *Desserts*

### *Chocolate Mousse*

In a martini glass with kirsch macerated cherries and chocolate biscotti

### *Chocolate Soup*

topped with assorted cake "croutons" blueberry, lemon thyme ice cream float with apple blossoms

### *Strawberry Tacos*

Cinnamon Sugar tacos with macerated strawberries and whipped cream with a kiwi topping

**\$79.95 per couple**