

Valentines Menu

\$85/pp

Starters

*Roasted San Marzano Tomato Soup
Topped with a Dungeness crab salad & parmesan crisp*

Or

**Taylor Bay Scallops on Half Shell
Topped with parsley butter gratin*

Appetizers

*Mixed Baby Lettuces
Grape tomatoes, shaved cucumber, garlic butter croutons
With a champagne vinaigrette or blue cheese dressing*

Or

**BBQ Prawns
With crispy Rogue blue cheese grits*

Entrée Selections

**Cherry Wood Fired Lobster Tail
Whipped yukon gold potato, lemongrass, chili oil*

**Filet Mignon
Grilled asparagus, crispy shoestring potato, cabernet reduction*

*Herbed Potato Gnocchi
Fontina cheese sauce, spiced crispy colored cauliflower*

**Pan Roasted Chilean Sea Bass
Orange miso glaze, sweet corn dashi, pickled kumquat*

Dessert Selections

*Trio of Chocolate
cake bite, truffle heart, dipped strawberry*

*Buttermilk Panna Cotta
Passion fruit, orchid*

Allergy Warning: Peanut products are used in our kitchen

**Consumption of raw or under cooked meats, poultry, eggs, sb, or shellsb may increase your risk of food borne illness*