



## ***Valentine's Day Menu***

### ***Amuse Bouche***

Beet cured king salmon, caviar, red onion gel, crème fraîche

### ***First Course***

#### **Apple & Fennel Salad**

Curly endive, radicchio, hazelnut, Comte cheese, Honey-apple cider vinaigrette

#### **Grilled Octopus**

Cashew hummus, lemon yogurt, coriander, pickled pearl onion, radishes

### ***Main Course***

#### **Seared Diver Scallops**

Hope Ranch mussels, leeks, butterball potatoes, bouillabaisse broth

#### **Moulard Duck Breast**

Confit duck fritter, yellow corn pudding, English peas, orange jus

#### **Grilled Portobello Mushroom Tostada**

Charred scallion aioli, Bloomsdale spinach, ricotta salata, butternut squash, arugula salsa verde

### ***Dessert***

#### **Flaming Heart**

Flambé Griottines cherries, dark chocolate mousse, crispy tuile

\$125 per person