

Valentine's Dinner Celebration Specials



Amuse-bouche

TUNA POKE

Soy Sauce-marinated Ahi Tuna | Diced Avocado | Sesame Seeds | Scallions



Sharing is Caring

BAKED BRIE, 14

Wrapped in Puff Pastry | Raspberry Fig Jam | Assorted Crackers

BEEF CARPACCIO, 14

Rare Seared Tenderloin | Dijon Mustard | Capers | Shaved Parmesan | Tomato Tartar | Herbed Crostini



Main Squeeze

CHILEAN SEA BASS, 32

Pan-seared | Roasted Red and Yellow Beets | Beet Couscous | Brussel Sprout Petals

DUCK TWO WAYS, 28

Roasted Breast | Confit Leg | Winter Vegetable Hash with Tri-Colored Potatoes | Cherry Gastrique

ROSEMARY GRILLED LAMB SIRLOIN, 26

Truffle Mashed | Cipollini Onions | Baby Carrots | Roasted Garlic Demi-glace



Sweet Ending

CHOCOLATE SAMPLER, 12

Chocolate Kahlua Crème Brûlée | Dark Chocolate Mousse Cups | Long Stem Chocolate Dipped Strawberries

BERRY CRISP, 12 (For Sharing!)

Raspberries | Blueberries | Strawberries | Sabayon Sauce | Fresh Mint

Member Dining a la Carte Culinary Team

Executive Chef, David Smith, Executive Sous Chef, Rony Rivera

Sous Chef, Matt O'Brien, Banquet Sous Chef, Matt Ciardelli

Line Chefs: John Elser, Josiah Demonico, R.J. Gibbons, Joel Karam, Joshua Lopez, Chuck Robinson, Samantha Vincent