



VALENTINE MENU

\$75 per person

Kunik Minis Triple Cream

Creamy Goats Milk with Cow Cream, Baked in a Puff Pastry, Apricot Jam, Toasted Almonds, Grand Marnier, Caramelized Onions

Starter

SELECT ONE

Lover's Lobster Sushi Roll

Maine Lobster, Avocado, Cucumber, Soy Paper, Low Sodium Tamari, Wasabi

Pasadena Salad GF

Romaine Hearts, Avocado, Mandarin Oranges, Blue Cheese, Candied Walnuts, Dried Cherries, Champagne Vinaigrette

Entree

SELECT ONE

Miso-Crusted Chilean Sea Bass

Six Ounce Broiled Sea Bass, Ginger and Scallion Risotto, Bok Choy
CAN BE PREPARED GLUTEN FREE

Steak au Poivre GF

Six Ounce Prime Filet, Peppercorn Crust, Truffle Potato Gratin, Sautéed Spinach, Cognac Peppercorn Sauce

Korean Style Short Rib GF

Braised Short Rib, Creamy Polenta, Broccoli Rabe, Soy and Red Wine Reduction

Chicken Rollatini GF

Prosciutto, Spinach and Fontina Stuffed Chicken Breast, Mashed Potatoes, Grilled Asparagus, Mushroom Madeira Sauce
CAN BE PREPARED GLUTEN FREE

Eggplant Florentine V

Fried Italian Eggplant, Ricotta, Spinach, Mozzarella, Mushroom Ragù, Angel Hair Pasta

Dessert

SELECT ONE

Vegan Lemon Olive Oil Cake VE

Vanilla Glaze, Pistachios

Chocolate Cheesecake GF

Gingersnap Crust, Raspberry Coulis, Whipped Cream

Cocktails

Love & Spice, 12

Tanquerose Jalapeño, Tequila, Ripe Margarita Mix, Muddled Strawberries, Grand Marnier

Sweetheart Spritz, 12

Tito's Vodka, St. Germain, Simple Syrup, Lemon Juice, Topped with Prosecco