

VALENTINES DAY AT THE TERRACE

FIRST COURSE – choice of:

Valentine's Date Salad - baby kale, candied pistachios, dates, strawberries, goat cheese, citrus vinaigrette

Honey Butternut Squash Soup - honey rosemary crostini

SECOND COURSE – choice of:

Ancho Chile & Chocolate Mole - grilled prawns, beet potato mash, pine nuts, pomegranate

Strawberry Champagne Gazpacho - shaved prosciutto, citrus, whipped burrata, sugar snap peas

Yucca Croquette - avocado mousse, blood orange, oro blanco, winter radish, shaved fennel, arugula

THIRD COURSE – choice of:

Short Rib Pappardelle - cherry espresso cream sauce, pomegranate seeds, heirloom carrots, butter braised cippolinis, bloomsdale spinach

Herb Crusted Lamb Rack - rosemary brioche crumbs, honey dijon, beet potato mash, apricot sauce, braised rainbow swiss chard, roasted root vegetables

Cauliflower Heart - plum wine sauce, coconut forbidden rice risotto, baby heirloom carrots, vegan parsnip puree, beet puree

Grilled Halibut - strawberry mango salsa, golden israeli cous cous , grilled asparagus, blood orange sauce

FOURTH COURSE – choice of:

Strawberry Shortcake - strawberry mascarpone mousse, almond cake, strawberry gelee

Dark Chocolate Cremeux Bar - chocolate biscuit & tuile, chocolate espresso sauce