

Valentine's Menu 2026

1ST COURSE

Choice of:

Oysters on the Half Shell

Pickled Strawberry, Meyer Lemon Mignonette

Red Oak and Castelfranco Salad

Spiced Pecans, Aged Gouda, Radish
Blood Orange Balsamic Vinaigrette

2ND COURSE

Choice of:

8 oz Filet Mignon

Wild Mushroom, Broccolini, Cheddar Polenta
Watercress, Red Wine Jus

Pan-Seared Chilean Sea Bass

Lobster Butter, Vanilla, Asparagus
Herb Couscous

Herb Gnocchi and Creamed Leek

Black Truffle, Swiss Chard
Parmesan, Salsa Macha

3RD COURSE

Choice of:

White Chocolate Raspberry Cheesecake

Dark Chocolate

Strawberry Lemon Mousse

Passionfruit, Chocolate

\$95 Per Person

Curated by Executive Chef Luis Torres

20% gratuity will be added to all orders