



2025 Valentine's Day MENU

Amuse Bouche

Chocolate Covered Strawberries

First Course

Creamy Cauliflower Soup

Coconut Drizzle / Lavender Flower

Cupid's Salad

Shaved Roasted Beet / Lemon Popping Pearls / Baby Heirloom Tomatoes / Ribbon Zucchini / Shaved Carrots / Shaved Manchego / Fresh Orange Vinaigrette

Seared Scallops

Butternut Squash Puree / Roasted Zucchini / Beurre Blanc

Main Course

Prime New York Strip

Scalloped Potatoes / Oven Roasted Broccolini / Mushroom Veal Reduction

Pan Seared Catch of the Day

Saffron Risotto / Sautéed Baby Carrots / Passionfruit Glaze Sauce

Lobster Ravioli

Sweet Corn / Sauteed Arugula / White Truffle Cream Sauce

Sous Vide French Chicken Breast

Mac And Cheese / Sauteed Broccoli / Pumpkin Coconut Puree

Desserts

Passionfruit Key Lime Raspberry Cheesecake

Whipped Cream / Fresh Fruits

French Macarons

Whipped Vanilla / Powdered Sugar

Ice Cream

Banana Rum

Malt-Ball

Sorbets

Passion Fruit

Blood Orange

Price per adult: \$125

Plus 20% Gratuity

Menu subject to change based on availability.