

a valentine's under the stars
prix fixe \$97 per person + tax + gratuity
three (3) course dinner menu

appetizers

MANGO TANGO SHRIMP

juicy shrimp paired with the perfect blend of spicy heat, luscious mango, and creamy avocado

ANJOU PEAR SALAD

fresh baby arugula, juicy anjou pear, roasted walnuts, strawberries, creamy gorgonzola & a port wine reduction

FIG BERRIES BURRATA

organic fig jam and fresh berries crumbled walnuts creamy burrata served with toasted rosemary bread

ELEGANT PORK BAO SYMPHONY

tender bbq pulled pork, creamy hass avocado, zesty sriracha aioli, and fresh chives served in a fluffy bao bun

entrees

BEEF SHORT RIBS

velvety potato puree, roasted baby carrots, and bok choy marinated in a savory hoisin sauce infused with herbs

ROASTED HERB CHICKEN BREAST

white truffle risotto, thyme, chef's mix mushrooms and rosemary

BRANZINO FILET (GF)

baby carrots, mushrooms, asparagus, bok choy in hoisin, with pea purée and baby potatoes

OYSTER MUSHROOM PAPPARDELLE

roasted garlic, silky bechamel sauce, fried sage, shaved parmigiano & micro basil

VEGAN CAULIFLOWER RICE WITH TOFU (VEGAN)

served with a medley of mixed vegetables including carrots, mushrooms, onions, and bell peppers

desserts per couple

mini cheese cake, molten cake, jacques torres chocolate
(2 pieces), chocolate covered strawberries (2 pieces)

