



Happy Valentine's Day



DINNER SPECIALS

Served Thursday, February 14 – Sunday, February 17

Cocktail

Valentini \$11

Tito's Vodka, Puréed Raspberries & Guava, Topped with Sparkling Rosé

Starters

Cauliflower & Potato-Leek Bisque \$6 (v/gf)

Roasted Pepper Truffle Infusion

Chef's Garden \$12 (v/gf)

*Organic Local Farms & Garden Variety Greens, Citrus Vinaigrette,
Sprouted Bean-Veggie Salad, Baked Japanese Sweet Potato, Tomato,
Green Goddess Dressing*

Mozzarella Caprese \$14 (veg)

*Organic Heirloom Tomatoes & Garden Fresh Arugula,
Aged Balsamic Vinegar, EVOO, Ciabatta Crostini*

Flash Seared Salmon Sashimi & Tuna Tartare \$15

Pea Shoots, Kimchi, Wasabi Crema, Sesame Togarashi Crisp

Entrées

Grass-Fed & Finished NY Strip \$36 (gf)

Chive Whipped Potatoes & Garlic Spinach, Port Demi-Glace & "Béarnaise" Sauce

Lime Roasted Local Mahi \$26 (gf)

Coconut Brown Rice & Black Beans, Smoked Tomato Coulis

Pan Seared Diver Scallops \$32 (gf)

*Butternut Squash Mousseline, Brussels Sprouts & Spätzle Hash,
Sweet & Sour Pepper Drizzle*

Desserts

Sweet Heart Temptation \$12 (gf)

Flourless Chocolate Mousse Cake, Chocolate Truffle, House Made Chocolate Ice Cream

Strawberry Shortcake \$12

White Chocolate Truffle, Passion Fruit Crème Anglaise

Banana Split \$12 (gf)

Vanilla, Chocolate & Strawberry Ice Cream, Chocolate Sauce, Toasted Pecans



Our Hearts BEET For You!