

VALENTINE'S DAY

A romantic date night for \$130 per couple, \$65 per person

February 14, 2019

AMUSE-BOUCHE

TUNA POKE

Ahi Tuna, Avocado Mousse, Crispy Wonton

APPETIZER

Choice of

BROILED OYSTERS

Local Kumamoto Oysters, Colantro Pecan Pesto

BEETS THREE WAYS

Puree, Carpaccio and Roasted Beets, Goat Cheese and Pistachio Dust

CHILLED ASPARAGUS SOUOP

Wild Organic Asparagus, Winter Herb Oil, Creme Fraiche, and Parmesan Lavash

ENTREE

Choice of

LEMON HERB ROASTED POUSSIN

Moroccan Couscous, Harissa, Olives, Toasted Almonds, Pomegranate Gastrique

BAJA CALIFORNIA

Wild Baja California Striped Bass, Forbidden Black Rice, Crispy Brown Butter, Golden Carrot Puree

WINTER HERB ORGANIC GRASS FED FILET MIGNON

Smoked Herb Crusted Filet, Sweet Potato and Poblano Mash, Red Wine Reduction

DESSERT

Choice of

LEMON MOUSSELINE & CHOCOLATE PRALINE CRUNCH BARS

Red Berry Compote & Valentines Shortbread Raspberry Heart

STRAWBERRY /MANGO SORBET CYLINDER (GLUTEN FREE, VEGAN)

Armagnac Berry Soup & Chocolate Dipped Coconut Cookies

CIRCA 55

Live music from 6:00pm-10:00pm