



“Dine Our Heart Out”

Chef's Amuse Bouche

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Roasted sunchoke nage, translucent salmon
Keta caviar, truffle oil



Farmers Market salad, goat's cheese fritters
Baby beets, candied pecans and huckleberry dressing



Pomegranate Champagne sorbet



Choice of Main Course

Sweetheart's Seafood Mezzo
Prawn, Branzino, Scallop, Sofrito, Pistou

Or

Beef Two Ways,
Whole roasted tenderloin and 48 hour braised short rib,
Peruvian Gnocchi, Comté shavings,
Lavender scented baby vegetables



Dessert Sweet Flirtation

Chocolate strawberry mille-feuille, Lemon cassis tart,
Roasted marshmallow gelato



Freshly brewed Starbuck's coffee,
“T” brand teas or herbal infusions

\$79 per person
Tax additional

Please notify your server if you have allergy concerns
Sunday, February 14, 2016