



CREEKSIDE~DINING

Presents

Valentine's Day 2019

\$155 per person

Optional Starter:

Imperial and Kaluga caviar, buckwheat blini, crème fraiche, sweet onion, capers, eggs +\$40

First Course

Option of:

Sea scallop, light saffron herb cream, puff pastry

Ahi tuna, horseradish, soy sauce, balsamic, garlic, lemon juice, ginger, sesame seeds

Second Course

Option of:

Wild mushroom potato bisque, black truffle croutons

GV farms tender Bibb lettuces, tangerine vinaigrette, toasted marcona almonds

Third Course

Option of:

Roasted Australian rack of lamb garlic and rosemary, natural jus, tarragon mustard

Veal tenderloin, shiitake mushrooms, calvados brandy cream sauce

Fresh house made lobster ravioli, crème, lobster butter, basil

Wagyu Rossini, sautéed mushrooms, truffle Madeira sauce

Add Lobster Tail +\$30

Fourth Course

Option of:

White chocolate Passion fruit crème brulee

Soufflé Grand Marnier with crème anglaise

Godiva chocolate torte

A Vôte Santé

Please enjoy a seed to table experience along with farm fresh eggs sourced from GrandView Farms

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Gratuity of 20% will be added to parties of 6 or more.