



Celebrating Valentine's Day Weekend

February 13th & 14th

Prix Fixe Menu \$130 Per Person

PLEASE CALL TO REQUEST YOUR RESERVATION (949) 673-3625

AMUSE

Foie Gras au Torchon Crostini

Quince Preserves

FIRST

Sweet Pea soup

Bacon Powder, Petite Basil

Mesclun Salad

Butter Lettuce, Blood Oranges, Candied Walnuts, Shallot Vinaigrette

Peekytoe Crab

Hydro Watercress, Watermelon Radish, Tangerine,
Piment d'Spелlette, Lemon Emulsion

Smoked Salmon Carpaccio

Capers and Fresh Herbs, Whipped Goat Cheese,
Baby Heirloom Tomatoes, Nasturtiums leaves

Fresh Caviar

Deviled Egg, Chive Crème Fraiche, Shoestring Fries

SECOND

Chilean Sea Bass

Red Quinoa Risotto, Melted Petite Sweet Peppers,
Pea Vines, Champagne Citrus Buerre Blanc

Tasmanian Sea Trout

Bilbao Chorizo Frisée Salad, Honey Saffron Emulsion

Pan Seared Scallops

Baby Artichoke Barigoule, Petite Carrots, Truffle Essence Greek Yogurt

THIRD

Niman Ranch Rack of Lamb

Couscous, Baba Ganoush Harissa Emulsion

Petite Filet Mignon

Potato Gratin, Haricot Verts, Honey Carrot Coulis,
Crispy Shallots, Bordelaise Sauce

Smoked Paprika Blackened Pork Tenderloin

Creamy Polenta, Caramelized Pears, Mushroom Ragu

Stuffed Jidori Chicken Roulade

Prosciutto Wrapped Chicken, Roasted Peewee Potatoes,
Piquillo Peppers, Meyer lemon Sauce

FOURTH

Flourless Valrhona Chocolate Soufflé

Salted Caramel, Seasonal Fresh Berries, Hazelnut Ice Cream

Strawberry Short Cake
Macerated Strawberries, Petit Basil, Almond Tuile

48 hour advance notice required for Second and Third Course Vegetarian selections

20% Service Charge and 8% Sales Tax will be ADDED to every guest check