



VALENTINE'S DAY

February 14, 2016

CASEY OVERTON
Chef de Cuisine

LEE SMITH
Executive Pastry Chef

TIFFANY RODRIGUEZ
General Manager



ROASTED BABY BEETS

Watercress and Fresh Chèvre, Raspberry Dressing

or

CARLSBAD AQUAFARM OYSTERS

Pickled Mango and Cilantro, Chili Oil

or

CARNAROLI RISOTTO

Asparagus and Crisp Prosciutto, Lemon Cream



SEARED MAINE SCALLOPS

Baby Fennel and Local Citrus, Saffron Butter

or

PAN-ROASTED SEA BREAM

Forbidden Black Rice and Abalone Mushrooms, Hazelnut Emulsion

or

PINK PEPPERCORN-CRUSTED RACK OF LAMB

Caramelized Root Vegetables and Hibiscus Gastrique

or

BRAISED SHORT RIB

Crushed Sunchokes and Fava Beans, Red Wine Sauce



LOIRE VALLEY BUCHERON

Lemon Curd and Freeze-Dried Raspberry, Thyme



CHOCOLATE RED VELVET CAKE

Fresh Raspberries, Roses

or

MALIBU SEMIFREDDO

Marshmallow and Meringues, Coconut Panna Cotta

\$150 per person